



Making your own Greek salad with Tzatziki cheese



Ingredients

- 1 Henri Willig Tzatzikikaas
- 8 small tomatoes, such as cherry tomatoes
- 1 cucumber
- Tray of fresh olives
- 40 millilitre of olive oil
- 15 millilitre of vinegar
- 10 millilitres of water
- Pepper and salt to taste

Preparation method Greek salad with Tzatziki cheese

This delicious recipe for an authentic Greek salad with a special twist of tzatziki cheese is easy to make. Perfect for lunch or as a main course, this vegetarian meal combines the freshness of young cheese with the classic flavours of Greece. In just 15 minutes, you can put this tasty salad on the table.

Preparation

- 1: Chop the tomatoes and put them in large bowl. Sprinkle salt over the tomatoes and leave for 15 minutes.
- 2: Cut the onion into rings and the cucumber into cubes. Also open the Tzatziki cheese and cut it into pieces.
- 3: Add the onion and cucumber to the tomatoes.
- 4: In a separate bowl, make the dressing with the olive oil, vinegar and water. Stir well and then mix with the salad. Add pepper to taste.
- 5: Finally, add the Tzatziki cheese. Enjoy your meal, or as the Greeks say, Kali orexi!

Ready to make your own Greek salad with Tzatziki cheese?

Hope you enjoy this delicious Greek salad with Tzatziki cheese. With its simple ingredients and quick preparation time, it is the perfect choice for any occasion. Don't forget to share your experiences and keep experimenting with flavours. Eat well and enjoy your homemade Greek salad!