

This Stacked Greek Salad Is the Elegant Upgrade You'll Want to Serve All Summer

Layered Greek Salad Delight ?



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INGREDIENTS

1 cucumber, cut into thick slices ?
2 tomatoes, sliced ?
1/2 red onion, thinly sliced ?
1/2 cup crumbled feta cheese ?
1/4 cup black olives, sliced ?
2 tablespoons olive oil ?
1 tablespoon fresh lemon juice ?
1 teaspoon dried oregano ?
Salt & black pepper to taste ?

DIRECTIONS

- 1. Build the Layers:** On a serving plate, arrange thick cucumber slices in a circular base. Top with tomato slices, then a few onion rings. Repeat the layers to build height and texture-go as tall or flat as you like!
- 2. Top It Off:** Sprinkle generously with crumbled feta and sliced black olives.
- 3. Drizzle the Dressing:** In a small bowl, whisk together olive oil, lemon juice, oregano, salt, and pepper. Drizzle this flavorful dressing over your tower.
- 4. Serve Fresh:** Serve immediately while crisp and juicy. Add a sprinkle of extra oregano or lemon zest for flair!

SWAPS & NOTES

I'd love to hear how you layered yours!

Drop your twist in the comments and be sure to follow ChefManiac for more creative, delicious ways to elevate your everyday meals.

TIPS FOR SUCCESS

Use firm, ripe tomatoes to avoid sogginess Try English cucumbers for fewer seeds Want to bulk it up?

Add grilled chicken or chickpeas Prep the dressing ahead and chill for even better flavor Build individual towers for an elegant plated appetizer

