

The Best Greek Salad + Creamy Greek Salad Dressing

Yield: 6 min
Total Time: 17 min

Recipe from: <https://www.recipeschoose.com/recipes/pickled-greek-pepperoncini-recipe>

Ingredients:

- 1 clove garlic grated or squeezed through a garlic press
- 1/2 teaspoon kosher salt
- 1/4 teaspoon coarsely ground black pepper
- 1 tablespoon fresh oregano minced
- 1/4 cup lemon juice freshly squeezed
- 1/4 cup olive oil
- 1/4 cup full-fat plain yogurt Greek if you have it
- 1/4 cup mayonnaise store bought or homemade
- 1 head romaine lettuce chopped
- 1 head romaine lettuce red leaf, chopped
- 1 chicken recipe, 4 breasts Grilled Greek, sliced into strips
- tomatoes Compari, quartered
- 1 can chickpeas drained and rinsed
- 1/2 red onion sliced thin
- baby beets pickled whole, halved or quartered
- Kalamata olives
- pepperoncinis
- Greek feta cheese crumbled
- coarsely ground black pepper

Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 170 milligrams
4. Fat: 22 grams
5. Fiber: 8 grams
6. Protein: 58 grams

7. SaturatedFat: 5 grams
 8. Sodium: 760 milligrams
 9. Sugar: 5 grams
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