

Greek Salad Slaw

- 1 large cucumber, tips cut off and peeled leaving tiny strips of dark green peel
- 10 oz cherry tomatoes, halved
- 3 T finely chopped sweet onion
- 1/2 c crumbled feta cheese
- 1 T each olive oil, fresh lemon juice, chopped fresh oregano (or 1 teaspoon dried)
- sea salt and freshly ground black pepper

Use the spaghetti strand blade of a Spiralizer to transform the cucumber into long slender noodle shapes. Use a kitchen scissors to roughly cut the cucumber noodles so that they aren't too long. Add the onion, oregano, oil, lemon, salt and pepper to the cucumber. Toss, then add the feta and tomatoes and toss again. Adjust seasoning. Serve with scrambled eggs, studded with a few Kalamata olives and toasted bread. Serves 4.

Jittery Cook