

## Chopped Greek Salad

<http://userealbutter.com/2009/08/24/chopped-greek-salad-recipe/>

*from Fine Cooking #79 with random bouts of not following directions*

### garlic croutons

3 cups 1/2-inch bread cubes (cut from day-old sturdy bread – I didn't remove the crusts)

1/3 cup extra-virgin olive oil

2 cloves garlic, sliced thing (I minced mine)

2 tbsps fresh flat-leaf parsley, finely chopped

1 tsp lemon zest, finely grated

kosher salt

freshly ground black pepper

### dressing

1/2 cup extra-virgin olive oil

1/4 cup red wine vinegar

2 tbsps shallots, finely chopped (I didn't have these, I used onion)

1 tsp Dijon mustard

1 tsp fresh oregano, chopped

1 tsp (2-4 fillets) oil-packed anchovies, mashed

kosher salt

freshly ground black pepper

### the chopped salad

4 cups baby arugula, gently packed, washed and dried (I used mixed baby greens)

2 cups or 3 medium ripe tomatoes, cored, seeded, and cut into 1/2-inch dice (oops! I didn't core or seed)

2 cups or 1 medium English cucumber, seeded and cut into 1/2-inch dice (didn't seed this either)

1 cup meaty Kalamata olives, pitted and quartered

8 oz. firm feta, cut into 1/2-inch dice (mine came crumbled)

**Garlic croutons:** Preheat oven to 375°F and place the rack in the center of the oven. Put the bread cubes in a large bowl. In a small saucepan, heat the olive oil and garlic over medium heat until the garlic just begins to turn golden (about 3-5 minutes). They say not to burn the garlic or it becomes bitter. Strain the oil onto the bread cubes and toss until they are coated. You can discard the garlic. [What I did was to heat the olive oil and add minced garlic and sauté the garlic for a minute or two and then toss in the bread cubes, stirring for a few minutes until they were well coated.] Spread the bread cubes on a baking sheet and bake in the oven, stirring every few minutes for a total of 12 minutes until they are golden on all (or most) sides. They should still be just a little soft in the middle. Pour the croutons into the large bowl and toss with parsley, lemon zest, and 1/4 teaspoon of kosher salt and a little black pepper.

**Dressing:** In a medium bowl, mash the anchovies together with the vinegar, shallots, mustard, and oregano. Whisk the olive oil into the mixture and add salt and pepper to taste. Let sit for at least 10 minutes.

**Assembly:** You can lay the greens on a platter and arrange the rest of the ingredients over the greens and offer the dressing on the side for people to serve themselves, or you can toss the chopped ingredients together with the croutons and dressing and serve over individual beds of greens.