



Cooking Made Easy

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Kylie's Greek Salad of the Gods with Feta and Cannellini Beans

It was a man called Laocoon who once said, "I fear the Greeks, even when they bring gifts." Clearly the gift he was receiving wasn't Kylie's salad. Combining plump olives and the best feta cheese we could lay our hands on, it's a culinary Trojan horse of a dinner. The appearance of something fantastically delicious, with all sorts of health benefits hidden inside. It was our Sous Chef Kylie who once said, "Buon appetito!"

30 min

veggie



Organic Cannellini Beans



Cucumber



Feta Cheese



Red Onion



Black Olives



Cherry Tomatoes



Wholemeal Pita Bread



Garlic Clove



Balsamic Vinegar

Ingredients

	2P	4P
Organic Cannellini Beans	1 tin	2 tins
Cucumber, chopped	½	1
Feta Cheese, chopped 1	1 pack	2 packs
Red Onion, sliced	2 tbsp	4 tbsp
Black Olives, halves	1 packs	2 packs
Cherry Tomatoes, halved	1 punnet	2 punnet
Wholemeal Pita Bread 2	2	4
Garlic Clove	1	2
Balsamic Vinegar 3	1 tbsp	2 tbsp

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Milk | 2) Gluten
3) Sulphites

Nutrition per serving: Calories: 555 kcal | Protein: 31 g | Carbs: 76 g | Fat: 16 g | Saturated Fat: 8 g



1 Put a frying pan on the hob on medium-high heat. Once hot add 2 tsp of olive oil. Drain the cannellini beans and add them to the pan. Season with a pinch of salt and pepper, cook for 2 mins then remove from the heat.

firstly to put it in a big bowl to stop it spilling out when you're mixing.



2 Chop the cucumber and the feta cheese into 2cm cubes. Cut the onion in half through the root and then slice into very thin half moons. Halve the olives and the cherry tomatoes.

6 Next use the tips of your fingers to gently pull salad from the bottom of the bowl to the top. Gently repeat until everything is evenly coated.



3 Pre-heat your grill to high heat. Drizzle ½ tsp of olive oil onto each pita bread. Peel and cut the clove of garlic in half and rub firmly all over the pita.

7 Put the pita under the grill for a minute on each side. Serve the salad with the pita on the side.



4 In a bowl gently mix together the cucumber, feta, olives and tomatoes. Mix in as much red onion as you like. Lastly tip in the cannellini beans.

5 Make your salad dressing by mixing the balsamic vinegar with 4 tbsp olive oil and a little salt and pepper. Pour over the salad dressing and mix with your fingers.

Tip: *The tip to dressing your salad is*