

Baked Feta & Walnut Salad



Ingredients:

- 2 teaspoons plus 4 tablespoons extra virgin olive oil
- 1 teaspoon dried oregano
- ½ teaspoon freshly ground black pepper
- 6 oz (180g) feta cheese-cut into small cubes
- 2/3 cup raw walnuts
- 1 clove garlic-crushed
- 3 tablespoons lemon juice
- Pinch of sea salt
- 6 cups mixed salad leaves of your choice- washed and shaken dry
- 2 radishes-very thinly sliced
- 1 zucchini-very thinly sliced

Preheat the oven to 180C/350F. Mix 2 teaspoons of olive oil with the dried oregano and black pepper in a bowl and toss through the cubed feta cheese to coat well. Arrange the feta cubes on a baking tray lined with non-stick baking paper. Bake in the oven for 10 minutes. Place the walnuts on a separate baking tray and bake for the final 3 minutes of cooking, then roughly chop. Place the remaining 4 tablespoons of olive oil, garlic, lemon juice and salt in a jar with a lid and shake to combine. Place the salad leaves, radish slices and zucchini slices in a salad bowl and toss with half the dressing to coat. Scatter over the baked feta and walnuts and drizzle with the remaining dressing to serve