

Greek Tomato Salad

By David Tanis

Time 20 minutes

Rating ★ ★ ★ ★ ★ (913)



Craig Lee for The New York Times

The Greek approach to a good tomato salad, whether it has cucumbers and lettuce or not (this one doesn't), is all about keeping it simple. Sweet, ripe summer tomatoes, salt and olive oil are all you need. The flourishes here — green pepper, red onion, chopped mint and pinch of oregano — are optional, but they add brightness. Good Greek feta cheese takes it over the top.

INGREDIENTS

Yield: 4 to 6 servings

3 to 4 pounds ripe tomatoes,
preferably heirloom

1 small red onion, sliced thinly
crosswise

1 or 2 small sweet peppers, such as
bell or corno di toro, sliced into thin
rings

Flaky sea salt, such as Maldon

4 ounces Greek feta cheese

2 tablespoons roughly chopped mint

½ teaspoon dried oregano

Fruity extra-virgin olive oil, for
drizzling

PREPARATION

Step 1

Wash, core and slice tomatoes ½-inch thick. Arrange slices on a platter or in a shallow wide bowl.

Step 2

Scatter onion and pepper slices over tomatoes and season everything with sea salt. Let sit 10 minutes to draw out juices.

Step 3

Break feta into rough chunks and scatter over salad. Sprinkle mint and oregano over top, drizzle generously with olive oil and serve.