



Greek Salsa

Ingredients:

1 cup pitted kalamata olives
1/2 cup sundried tomatoes packed in oil
8 oz. feta cheese
2 scallions
8 large basil leaves
fresh ground pepper

Instructions:

Finely chop the kalamata olives, or pulse in a food processor. You want the olives to be slightly chunky, not a puree. Add the olives to a medium mixing bowl. Finely chop the sundried tomatoes and add to the olives. I buy sundried tomatoes that are already julienned so the chopping is minimal. Make sure to get all the oil from the tomatoes into the bowl as it will provide additional flavor and moisture. Crumble the feta cheese and add to the olive and tomato mixture. Chop the scallion in the very thin slices, using the white and light green part but not the ends, and add to the bowl. Finely chop the basil in thin strips. Add the basil and some fresh ground pepper and stir until combined. If you want a "looser" salsa you can add a little additional oil from the sundried tomatoes or some extra virgin olive oil. You should not need to add any additional salt. Serve at room temperature with pita chips or bread slices. This is also great as a sandwich spread.