

## Traditional Greek Salad

**INGREDIENTS:** 1 head of iceberg lettuce, 3 scallions, 1 carrot (Shredded), 1 head of diced red cabbage, 1/3 bunch of dill, 3 celery stalks, 1 cup of crumbled feta cheese, 6 [kalamata olives](#), 1 red tomato, 3 pepperocini.

**DIRECTIONS:** Slice iceberg & red cabbage. Chop scallions, celery, dill & tomatoes. Toss in large bowl with desired amount of [Ayhan's Mediterranean Salad Dressing](#). Garnish top of salad with tomato chunks, feta, olives & pepperocini.

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## Shepherd Salad (508 cal)

**Prep Time:** 15 minutes

**Cook Time:** 10 minutes to chill

**Total Time:** 25 minutes

Serves 4

**INGREDIENTS:** 3 cups diced red tomatoes, 1/3 cup chopped fresh dill, 1/3 cup diced red onions, 1/2 cup crumbled feta cheese, 3 cups dices kirby cucumbers, 1/2 cup [Ayhan's Famous Lemon & Herb Dressing](#), salt & pepper to taste.

**DIRECTIONS:** Dice tomatoes, cucumbers, red onions and chop dill. Toss with [Ayhan's Famous Lemon & Herb Dressing](#). Top with Feta cheese and add salt and black pepper to taste. Chill and serve with a smile!

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## Cyprus Salad (276 cal)

**Prep Time:** 5 minutes

**Cook Time:** 10 minutes to chill

**Total Time:** 15 minutes

Serves 4

**INGREDIENTS:** 1/2 head of romaine lettuce sliced into 1/4 inch strips, 1 cup diced scallions, 1/2 cup chopped fresh dill, 1 cup crumbled feta cheese, 1 cup [Ayhan's Famous Lemon & Herb Dressing](#).

**DIRECTIONS:** Slice romaine lettuce and chop scallions & dill. Toss with [Ayhan's Lemon & Herb Dressing](#). Top with Feta cheese, chill and serve with a smile!

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## Tel Aviv Salad (415 cal)

**Prep Time:** 15 minutes

**Cook Time:** 10 minutes

**Total Time:** 25 minutes

Serves 4

**INGREDIENTS:** 1 cup red Israeli tomatoes (diced), 1 cup diced kirby cucumbers, 1/2 cup chopped flat leaf parsley, 2 cups cooked Israeli couscous, 1/2 cup [Ayhan's Famous Lemon & Herb Dressing](#).

**DIRECTIONS:** Dice tomatoes and cucumbers and chop parsley. Boil cous cous and strain. Mix all ingredients together and toss with [Ayhan's Lemon & Herb Dressing](#). (Its kosher!) Chill and serve with a smile!