

GREEK SALAD Contributed by Sandy 1/10/03

INGREDIENTS:

- 1 Lb. - Extra firm tofu, frozen, thawed and drained (not silken)
- 2 Cups - Broccoli, cut bite size
- 2 Cups - Cauliflower, cut bite size
- 1 Cup - Red onion, sliced
- 1 Clove garlic, finely minced
- 1/2 Cup - Olive oil
- 2 Tablespoons - Lemon juice
- 2 Tsp. - Oregano, fresh
- 1 Tablespoon - Basil, fresh
- 1-1/2 Tsp. - Salt
- 2 Cups - Chopped tomatoes (or cherry tomatoes)
- Sliced black olives

Squeeze moisture out of tofu with hands, then place between paper towels and squeeze again. Cut into 3/4 " cubes. Place in a large bowl. Combine broccoli, cauliflower, onion and garlic with tofu.

In a small bowl combine olive oil, lemon juice, basil, oregano and salt . Mix thoroughly and pour over tofu and veggies. Toss together and chill overnight. Before serving, add tomatoes and olives.

** Another variation on the dressing that I always make is instead of the lemon juice and olive oil and salt I mix the following:

- 1 Package - Hidden Valley Ranch Dressing (dry)
 - 1 cup - Olive oil
 - 3/4 Cup - Apple cider vinegar
 - Basil
 - Oregano
- Mix this and pour over the salad.

NOTES:
