

## Greek Salad



### Ingredients:

- ¼ of a cucumber
- ½ pack of cherry tomatoes
- 10 olives
- ½ a block of feta cheese
- 1 teaspoon of oregano
- 1 tablespoon of olive oil
- 1 teaspoon of lemon juice

### Method:

1. Cut the cucumber into thin slices and put in a bowl.
2. Chop the cherry tomatoes and olives in half and add to the cucumber.
3. Cut the feta cheese into small cubes that are roughly the size of the olives and add to the bowl.
4. Gently mix the feta cheese, cucumber, tomatoes and olives together.
5. Add a teaspoon of oregano, one tablespoon of olive oil and a teaspoon of lemon juice.
6. Gently mix again.
7. Your salad is ready to eat!

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## Tiganites (τηγανίτες)

Pronounced “tee-gha-NEE-tehs”



### Ingredients:

100g Plain flour

1 egg

100ml Milk

### Method:

1. Put the flour into a bowl and make a well in the middle.
2. Crack the egg into the well.
3. Gradually mix in the flour.
4. Slowly add the milk and mix together.
5. Mix until there are no lumps.
6. Bring your mixture to Mrs Glanvill to cook.

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