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# **Mediterranean Summer** ••

A refreshing and light recipe inspired by the flavors of the Mediterranean. Perfect for summer gatherings and outdoor picnics.

Recipe Type: Standard Prep Time: 20 mins

Cook Time: 10 mins Total Time: 30 mins

Recipe Yield: 500 grams Number of Servings: 4

Serving Size: 125 g

## **Ingredients**

250 g	Tomatoes
250 g	cucumbers
50 g	red onion
100 g	Kalamata Olives
150 g	feta cheese
50 ml	extra virgin olive oil

30 ml	lemon juice
20 g	Fresh Basil
5 g	Salt
2 g	Black pepper

## **Directions**

## Step 1



Chop the tomatoes, cucumbers, and red onion into bite-sized pieces.

Prep Time: 10 mins

Cook Time: 0 mins

## Step 2

### Mixing

In a large bowl, combine the chopped vegetables with the kalamata olives and crumbled feta cheese.

Prep Time: 5 mins

Cook Time: 0 mins

## Step 3

Mixing

In a small bowl, whisk together the olive oil, lemon juice, chopped basil, salt, and black pepper to make the dressing.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 4



Pour the dressing over the salad and toss gently to coat all the ingredients.

Prep Time: 0 mins

Cook Time: 0 mins

#### Step 5

Refrigerating

Refrigerate the salad for at least 1 hour to allow the flavors to meld together.

Prep Time: 0 mins

Cook Time: 0 mins

#### Step 6



Serve chilled and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 150 kcal

**Fat:** 10 g

Protein: 5 g

Carbohydrates: 10 g

## **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

### **Carbohydrates**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	10 g	18.18%	20%
Fibers	3 g	7.89%	12%
Sugars	5 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	10 g	35.71%	40%
Cholesterol	10 mg	N/A	N/A

#### **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	20 mg	22.22%	26.67%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	300 mg	13.04%	13.04%
Calcium	15 mg	1.5%	1.5%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	10 mg	125%	55.56%
Potassium	300 mg	8.82%	11.54%
Zinc	1 mg	9.09%	12.5%
Selenium	5 mcg	9.09%	9.09%

## **Recipe Attributes**

Seasonality

Summer

**Events** 

Picnic

Cuisines

Mediterranean Greek Middle Eastern

**Meal Type** 

Breakfast Brunch Lunch Dinner Snack Supper

**Nutritional Content** 

Low Calorie High Protein Low Fat Low Carb High Fiber Low Sodium

Sugar-Free High Vitamin C High Iron High Calcium

**Difficulty Level** 

Medium

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