

# Traditional greek salad with hummus and feta

SERVES: 1    TIME: 10 MIN

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This hummus is a WD staple recipe that can be adjusted any time it's made – use white beans; add roasted bell peppers, artichoke hearts, or roasted garlic; top with fresh feta and pine nuts – the variations are endless!

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## Ingredients

### FOR THE HUMMUS

**1 cup garbanzo beans, rinsed**

**1 clove garlic**

**½ Tbsp tahini**

**1 tsp extra virgin olive oil**

**1 Tbsp lemon juice**

**Kosher salt**

### FOR THE PLATE

**1 cup tomatoes, halved or quartered**

**½ cup persian cucumber, thinly sliced**

**¼ cup red onion, thinly sliced**

**2 Tbsp feta**

**1 tsp extra virgin olive oil**

**½ tsp oregano**

**½ whole wheat pita**

## Instructions

1. Make the hummus: Add all ingredients to a food processor and puree until smooth, adding a splash of water as needed.
2. Assemble the salad: Plate hummus; top with tomatoes, cucumber, onion, and feta. Drizzle with olive oil and garnish with oregano. Serve with toasted pita.

## NOTES:

Use GF bread to make GF.