

440
220108a
Salads; sides
Quickie
Jacqui

Torn bread, tapenade and herb salad

2 tbs olive tapenade
1 Lebanese bread
½ telegraph cucumber, sliced
80g Greek fetta
1 tomato, diced
½ cup mixed fresh herbs (like parsley, mint, oregano)
Extra virgin olive oil
White wine vinegar, to serve

1 Preheat the oven to 200°C fan-forced.
2 Spread the olive tapenade over both sides of the bread, place on a greased tray and bake for 2-3 minutes or until toasted. Cool slightly, then tear into large pieces.
3 Combine the cucumber, fetta, tomato and mixed herbs in a medium bowl, season with salt and pepper. Add torn bread and drizzle with a little olive oil and white vinegar and toss to coat. Serve.