



406/408 Beverley Road, Hull Hu5 1lw

01482 47 47 48

www.mimosahull.com

mimosarestaurant@hotmail.com

By Hakki Kati(mimosa Head chef)

Serves 1

Cooking and Preparation

15 minutes Preparation

Suitable fo

ve, Gu, Df

For the dressing:

Use the basic virgin oil and lemon dressing (see the dressing recipes)

Ingredients

- 1/4 medium cucumber roughly chunked
- 1/2 red onion finely sliced
- 2 wine tomatoes and roughly chunked
- 1/2 cup of olives (black and green)
- ½ cup feta cheese -roughly chopped or 1, 2 sliced
- Fresh mint, parsley, sea salad ground black pepper

To serve

Cold

If you are vegan it will be nice with beans rather than feta chesses

Method

Combine all the salad ingredients into a large bowl

Drizzle the dressing over the veggies and mix gently

Put salad in serving plate

1 or 2 sliced feta cheese put on top and drizzle more dressing on top

For vegan or dairy free put beans on top of salad (you could use different topic)



Enjoy...Affiyet olsun

n:Contains nuts **v:**suitable for vegetarians **ve:**suitable for vegan **Gu:**Gluten wheat free **Df:**Dairy Free