

fine Cooking

Greek Salad Pitas with Olive-Garlic Tapenade

By Ellie Krieger Fine Cooking Issue 106



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Servings: 4

This is the perfect sandwich for a picnic—or for anytime you're craving picnic food. The tapenade is a cinch to make and the salad mixture is portable, so feel free to pack it up; just be sure to put the salad mixture in a container and add it to the pitas just before eating so they don't get soggy.

Ingredients

For the tapenade

- 1 medium clove garlic
- 1/2 cup pitted Kalamata olives
- 1 Tbs. extra-virgin olive oil
- 1-1/2 tsp. red wine vinegar

For the sandwich

- 1-1/2 cups seeded and finely diced English cucumber (about 1/2 medium)
- 1-1/4 cups seeded and finely diced Roma tomatoes (about 3 medium)
- 3/4 cup crumbled feta
- 1/2 cup finely diced radishes (about 4 medium)

2 Tbs. extra-virgin olive oil

1 Tbs. red wine vinegar

1 tsp. dried oregano

Freshly ground black pepper

4 medium (6- to 7-inch) whole-wheat pitas, warmed

4 cups lightly packed baby spinach leaves

Preparation

Make the tapenade

Put the garlic in a food processor and process until chopped. Add the olives, olive oil, and vinegar and process until spreadable but not completely smooth.

Assemble the sandwich

In a large bowl, combine the cucumber, tomatoes, feta, and radishes. Add the olive oil, vinegar, oregano, and a few grinds of pepper and toss to combine. Slice the pitas in half and open the pockets. Divide the tapenade among the pitas, spreading it evenly inside each. Stuff each pita half with about 1/2 cup of the spinach and 1/2 cup of the salad mixture and serve.

A side of tasty Zucchini Fritters will make this a favorite meal.

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