CUCUMBER TOMATO SALAD with Hummus

By
Chef Charles Nichols

YIELDS
16 servings



DIRECTIONS:

1. Slice Pita into even quarters, cover with aluminum foil and keep warm.
2. Combine tomatoes, cucumbers, onion, parsley, and feta in a large mixing bowl.
3. In a separate bowl. Combine Greek vinaigrette, seasoning, and lemon juice.
4. Add vinaigrette mixture to vegetables and toss lightly until fully incorporated.
5. Serve salad with large scoop of hummus and warm pita.

INGREDIENTS:

- 16 Roma Tomatoes, seeded and diced **(751388)**
- 16 Cucumbers, seeded and diced **(752808)**
- 2 Red Onions, diced **(756502)**
- 1 Cup Parsley, finely chopped **(757500)**
- 2 Tbl Greek Seasoning **(619965)**
- 2 Cups Greek Vinaigrette **(509380)**
- 1 Lemon, juiced **(775700)**
- 4 Cups Feta Crumbles **(014027)**
- Classic Hummus **(610295)**
- Pita, quartered and warmed **(319749)**

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