



Alexandra Stafford's Mother's Horiatiki Salad, from Pizza Night

Alexandra Stafford's Recipe Note: If you were to order a horiatiki salad in Greece, it wouldn't look like this. Rather, it would be an arrangement of large chunks of tomatoes, peppers, and cucumbers, along with olives and sliced red onion. A slab of feta, seasoned with oregano, would sit atop the vegetables, and it would all be drizzled lightly with olive oil and red wine vinegar. Even though I love this traditional version, I love my mother's variation even more. Hers is made with a similar mix of vegetables that are chopped a touch smaller and dressed a bit heavier. She adds capers for a nice textural pop and dill, too. This is one of the salads I prepare most often throughout the summer. The sweet mix of tomatoes and peppers make it a perfect match for the lemony pizza and so many others in this chapter, namely the Summer Squash and Squash Blossom Pizza and the Grilled Ortolona Pizza with Zucchini, Eggplant, and Olives.

SOURCE EMILYRNUNN.SUBSTACK.COM | SERVINGS 4

- 3 cups cherry tomatoes, halved
- 2 medium cucumbers, peeled and cut into 1-inch pieces (about 2 cups)
- 1 cup finely sliced red onion
- 1 red bell pepper, thinly sliced (about 1 cup)
- Kosher salt or flaky sea salt
- 3 tablespoons extra- virgin olive oil, plus more to taste
- 3 tablespoons white balsamic vinegar, plus more to taste
- ½ cup kalamata olives
- 2 tablespoons capers, drained
- 2 tablespoons loosely packed fresh dill fronds
- A big pinch of dried oregano, preferably Greek or Sicilian, to taste
- 4 ounces feta cheese, preferably in brine, sliced into thin slabs

1 In a large bowl, combine the tomatoes, cucumbers, onion, and bell pepper. Season with a big pinch of salt and toss to combine. Add the olive oil, vinegar, olives, capers, dill, and oregano. Toss again. Taste and adjust with more salt if needed. Add more olive oil or more vinegar, depending on whether you want it sharper or milder. When the salad tastes balanced, add the feta and gently toss one last time.