

Lebanese Olive Salad

a recipe from www.maureenabood.com

This is an easy but ultimately rather sophisticated dish. A little will go a long way on the plate, given the punch the olives pack. The dressing for the salad is typical Lebanese-style: lemon and oil, poured right onto the salad. This salad is excellent with grilled meats, or as with all Lebanese salads, just eaten on its own with some flatbread.

½ cup sliced kalamata olives (pitted and quartered lengthwise)
½ cup sliced green olives, such as picholine (pitted and quartered lengthwise)
½ cup chopped red bell pepper
1 scallion, thinly sliced
1 medium tomato, chopped
2 tablespoons chopped mint
1 tablespoon olive oil
Juice of ½ lemon

Combine all ingredients in a small bowl and mix well.

And that's it.