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“Whisking Away Your Dinner Dilemma!”

Tomatoes, Olives & Feta on Crostini

¼ c. olive oil
¼ c. fresh lemon juice
2 tsp. fresh oregano, chopped
4 garlic cloves, crushed
30 pitted kalamata olives, very coarsely chopped
1 # tomatoes, rough chopped
½ c. feta, crumbled
salt & pepper
crostini (sliced baguette toasted)

Mix olive oil, juice, oregano & garlic together. Gently toss olive oil mixture with olive, tomatoes & feta. Add salt & pepper to taste. Serve on warm crostini.