

Blueberry Greek Salad In A Jar

Servings: 4

Prep Time: 10 minutes



INGREDIENTS

- 1/4 cup olive oil
- 2 tablespoons red wine vinegar
- 1 cup cucumber, sliced
- 1 cup blueberries
- 1/2 cup feta cheese
- Serving suggestion: 1 package (12 ounces) naan (4 naan per package)
- 2 tablespoons fresh dill, chopped
- 2 tablespoons red onion, chopped
- 1 tablespoon lemon juice
- 2 teaspoons lemon zest
- 1 clove garlic, minced
- 1/2 teaspoon kosher salt
- 4 cups romaine lettuce, chopped
- 1 cup cherry tomatoes, halved lengthwise

INSTRUCTIONS

- 1 In a bowl, combine olive oil, vinegar, dill, onion, lemon juice, zest, garlic and kosher salt and stir until blended. Divide evenly between four mason jars.
- 2 Top with lettuce, tomatoes, cucumber, blueberries and feta cheese, dividing evenly between mason jars. Seal and refrigerate.
- 3 Shake before serving. Serve with naan, if desired.

