

ROCKET & HERBED FETTA CHEESE SALAD



INGREDIENTS

- 200g fetta cheese, cut into cubes
- 2 teaspoons of seeded mustard
- 1/4 cup olive oil
- 2 teaspoons lemon juice
- 2 teaspoons each of chopped fresh herbs,
such as - chives, marjoram and oregano
- 1 bunch rocket, washed and dried

METHOD

Place cheese, seeded mustard, olive oil, lemon juice and fresh herbs into a bowl and combine.

Cover and refrigerate for 1-2 hours or overnight.

When ready to serve tear rocket leaves into small pieces and place into a large bowl.

Add the fetta mix, toss well and serve.
