

Pita Bread Salad with Cucumber, Mint, Peas and Feta



2 Regular	Pita breads, cut into ½ inch squares
3 TBS.	White-wine vinegar
¼ cup	Extra-virgin olive oil
	Coarse salt
3 stalks	Celery, cut into ½ inch dice
1	Cucumber, peeled, seeded and cut into ½ inch dice
1	Bunch fresh mint, trimmed and leaves thinly sliced
½	Bunch watercress, trimmed
¼ cup	Kalamata olives, seeded and chopped fine
1/3 cup	Baby sweet peas, fresh or thawed
6 oz.	Feta cheese, crumbled (about 1½ cups)
	Freshly ground pepper

- Preheat oven to 350 degrees
- Spread pita squares in a single layer on rimmed baking sheet. Bake till crisp, about 20minutes.
- Remove from oven. Set aside.
- In a small bowl, whisk together vinegar and olive oil. Season with pinch of salt.
- In medium salad bowl, combine toasted pita bread, celery, and cucumber.
- Add vinegar mixture and toss well to combine.
- Just before serving add mint, peas watercress and Kalamata olives.
- Sprinkle feta cheese over top and season with pepper.