

delicious dish

Teen Cooking Bootcamp - Smoke House Salmon and Greek Salad Grocery, Tool List and Prep list

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
greek salad with creamy feta vinaigrette	1 container Greek feta cheese Fresh garlic 1 lemon 2 large ripe beefsteak tomatoes 4 baby cucumbers 1 red onion 1 red pepper 1 bag romaine hearts, or pre-washed romaine leaves	Red wine vinegar Olive oil Dried oregano Kalamata olives	Blender Microplane or garlic press Salad bowl and servers Measuring cups and spoons	Wash all vegetables
smoke house salmon with tzatziki	4 salmon fillets (skin on), about 170g each 1 lemon 1 500 ml container of full fat greek yogurt 2 large garlic cloves 2-3 baby cucumbers	Kosher salt Smoked or regular sweet paprika Ancho chili powder or regular chili powder Dried oregano Dried basil Cayenne pepper Ground coriander Olive oil	Large fry pan, preferably cast iron Measuring spoons Storage jar for spice mix	Have all ingredients ready