

Romantic Dinner for Two

Written by Debbi Covington

Tuesday, 27 January 2015 14:00 - Last Updated Wednesday, 28 January 2015 07:55

John Lennon said



, “Life is what happens to you while you're busy making other plans.” Isn't that true? We're all so busy, almost all of the time, and we put off celebrating the everydayness of our lives. Don't forget to spend some quality time with the person you love the most. Always take the time to enjoy each other -- today, tomorrow and every day. Take a break from the hustle and bustle of the outside world to spend a quiet evening at home with your true love. These delicious recipes will ensure a great meal and a special night.

Photography: **Susan DeLoach Photography**



Greek Salata with Pita Bread

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Authentic Greek salads consist of chopped tomato, cucumber and red onion, seasoned with oregano, salt and pepper and topped with olive oil. Extras such as pepperoncini, kalamata olives, anchovies and feta cheese may or may not be included.

For the vinaigrette:

3 tablespoons olive oil

½ teaspoon garlic powder

½ teaspoon dried oregano

½ teaspoon dried basil

½ teaspoon Dijon mustard

½ teaspoon fresh lemon juice

¼ cup red wine vinegar

For the salad:

4 cups mixed salad greens

1 small cucumber, sliced

8 to 12 grape tomatoes, halved

8 to 12 kalamata olives, pitted

1 tablespoon diced red onion

4 to 6 pepperoncini

2 ounces feta cheese, crumbled

2 teaspoons pine nuts, toasted

Dried oregano

In a small bowl, whisk vinaigrette ingredients together until well mixed; set aside. Place lettuce in a large salad bowl. Dress with vinaigrette; toss to coat. Top with cucumber, tomatoes, olives, red onion and pepperoncini. Garnish with feta cheese and pine nuts. Season to taste with dried oregano. Serve with a side of fresh pita bread. Serves 2.

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Trisha's Dinner with Rachel, Kim and Quinn was a success! The leftovers won't last for long, so make sure you have a good plan for what to do with them. I hope you enjoyed the recipe and the photos.

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