

Chateau Ste Michelle

Feta Drizzle Salad

Serves 4

Enjoy with a glass of Chateau Ste Michelle Columbia Valley Chardonnay

The wine's bright acidity complements the tangy feta and Greek yogurt in the drizzle. The tartness of fresh cranberries harmonizes impeccably with the Chardonnay's crisp fruit notes. This excellent pairing enhances the salad's balance of flavors, elevating the creamy feta while bringing out the subtleties of the wine's fruit.

Feta Drizzle Ingredients

16oz Feta Cheese	1 tsp Aleppo Pepper or Sweet Paprika
1 c Plain Greek Yogurt	1-4 Tbsp Water
1/2 c Olive Oil	Salt and Pepper to taste
1 Tbsp Red Wine Vinegar	

Salad Ingredients

1 head of Bibb Lettuce	1/4 c Roasted Pecans
1/2 Red Onion, sliced	1/4 c Crumbled Feta
1/4 c Fresh Cranberries	1/2 c Red Wine Syrup

Feta Drizzle Directions

1. Add Feta, Yogurt, Olive Oil, Red Wine Vinegar and Aleppo Pepper to a food processor.
2. Blend together, add water to thin out dressing, usually 2 Tbsp will do it, checking consistency between each Tbsp. It should drizzle, not dollop.
3. Add Salt and Pepper to taste and store in refrigerator for up to 2 weeks.

Salad Directions

1. Line your salad bowls with a few tablespoons of Red Wine Syrup.
2. Add 5-6 leaves of the Bibb Lettuce and divide the remaining ingredients between each bowl: sliced Red Onion, Fresh Cranberries, Roasted Pecans and Crumbled Feta.
3. Drizzle the Feta dressing on each salad.
4. Enjoy with a glass of Chateau Ste Michelle Chardonnay.

