

## Greek Salad with oregano dressing and pickled ramps

### Ingredients

Pickled ramps or spring onions  
1 cup white wine vinegar  
1/2 cup sugar  
1 1/4 teaspoon teaspoons course salt  
1 teaspoon whole coriander seeds  
1/2 teaspoon fennel seeds  
1/4 teaspoon whole black peppercorns  
Pinch of crushed red pepper flakes  
3 sprigs fresh thyme  
10 ounces ramps, trimmed and rinsed well.

### Salad

1 head iceberg lettuce, washed and torn into pieces  
A few handfuls of baby spinach, washed  
1 pint cherry tomatoes, washed  
1 cucumber, washed and cut into 2-inch pieces  
2 cups Kalamata olives  
8 ounces feta cheese, crumbled  
Sea salt and freshly ground pepper

### The Dressing

Zest and juice of 1 lemon  
1/2 cup of extra virgin olive oil  
1 clove garlic, mashed  
1 tablespoon dried or fresh oregano  
Salt and pepper

### Directions

#### Pickled ramps

1. Stir together vinegar, sugar, salt, coriander seeds, fennel seeds, peppercorns, red-pepper flakes, thyme and 2 cups water in a medium saucepan. Bring to a boil. Add ramps; return to a boil. Reduce heat and simmer until tender, 5 to 7 minutes. Remove from heat and let cool completely, about 1 1/2 hours. Pickled ramps can be refrigerated in their liquid in an airtight container up to one month.

## Salad

1. Place salad ingredients into a large salad bowl.

## The Dressing

1. Whisk dressing ingredients together until they are smoothly combined.
2. Sprinkle pickled ramps onto the salad, add dressing and toss well.

Salad recipe adapted from [lifestylefood.com](http://lifestylefood.com)

Pickled ramp recipe [marthastewart.com](http://marthastewart.com)