



Greek Style Kalettes

Prep time: 10 minutes

Cook time: 7-9 minutes

Serves: 4

4 tablespoons olive oil, divided

6 ounces Kalettes™

1 cup grape tomatoes, halved

1/3 cup Kalamata olives, pitted and halved

1/4 cup feta cheese, crumbled

3 tablespoons fresh lemon juice

1½ tablespoons oregano, chopped (1 ½ teaspoon dried oregano)

In large skillet over medium, heat the oil. Add Kalettes and toss to coat. Cover and cook for 3-5 minutes. Add tomatoes and olives and cook uncovered for an additional 2-4 minutes.

In small bowl, add 2 tablespoons of oil, feta cheese, lemon juice and oregano. Stir to combine. Add to Kalettes and toss. Serve warm or at room temperature.