

**Recipe**

**Mixed Vegetable Feta Cheese Salad (Ekadashi Recipe)**

**By**

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## Ingredients

### Vegetables

3 or 4 medium sized Potatoes  
Cauliflower (half head)  
1 or 2 Red Peppers  
Black Olives  
Lettuce (chopped)  
Feta Cheese

### Dressing

2 tbsp Olive oil  
2 tbsp lemon juice

### Seasoning

Salt to taste  
pepper to taste

## Preparation

Boil the potatoes till it is soft but not mushy. Roast the cauliflower in ghee or olive oil till it is crisp and brown on the edges. Alternatively, one can bake the cauliflower with some olive oil. Fry the chopped red peppers in shallow olive oil or ghee.

In a large bowl, put all the vegetables along with Feta cheese. If Feta cheese is not available, an alternate cheese that has a salty taste can be used. For the dressing, mix well the olive oil and lemon juice. Pour the dressing on the salad. If desired, the quantity of the dressing can be increased or decreased per the serving and taste of the salad. Add salt and pepper to taste.

Offer it to Krishna and taste the crispy lemony mixed vegetable Feta cheese salad.

**For further details please contact**

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Hare Rama Hare Rama Rama Rama Hare Hare**