

Lomi-Lomi Greek Salad Bowl

Servings: 4

Prep Time: 15 min

Cure Time (optional): 2 hrs.



Ingredients:**For the Salad:**

- 1/2 lb salmon fillet, skin removed, diced small
- 1 medium tomato, diced
- 1/2 red onion, finely chopped
- 1/2 cucumber, chopped
- 1/4 cup kalamata olives, halved
- 1/2 cup crumbled feta cheese
- 4 cups chopped romaine or mixed greens

For the Dressing:

- Juice of 1 lemon
- 2 tbsp olive oil
- 1 tsp Auntie Jen's Greek Seasoning
- Salt and pepper, to taste

Instructions:

1. Cure the salmon (optional for traditional lomi-style): Combine salmon, tomato, and red onion with a pinch of salt. Chill for 1–2 hours.
2. Make the dressing: Whisk lemon juice, olive oil, Greek seasoning, salt, and pepper.
3. Assemble salad bowls: In each bowl, layer greens, cured salmon mix, cucumber, olives, and feta. Drizzle with dressing and toss gently.