recipe tips

01 **title** of recipe

Use a title that is descriptive and specific by using words that give a clue about what to expect. For example: "Fresh Garden Greens and Flavorful Roasted Greenhouse Vegetables".

02 **recipe** details

In a sentence or two tell us a bit about this recipe, the inspiration behind it, or a quick snippet about why you love it so much.

03 **measurements** and instructions

Include accurate measurements and easy-to-follow instructions.

photo tips

01 **compelling** composition

Opt for white or neutral-colored cookware to let the food be the star of the shot. Plate your items in odd numbers for a visually appealing composition. For example, instead of 2 or 4 tomatoes, try 3 or 5.

02 **enhance your** lighting

Ensure proper lighting is used and don't be afraid to experiment with "unexpected" surfaces like a wooden cutting board or a marble background. Adding a touch of oil to your food before capturing it can enhance lighting.

03 **unique** perspective

Take photos straight on or directly over the plate to showcase the food's best angles. Avoid cluttered backgrounds and remove any distractions that might steal attention from the main subject.

Greek Summer Salad

01

02 This Greek salad is fresh, easy, and made with the best homemade Greek salad dressing!

ingredients

THE DRESSING
¼ cup olive oil
2 tbsp. red wine vinegar
2 tbsp. balsamic vinegar
1 tbsp. fresh dill
½ tsp. dried oregano
¼ tsp. sea salt
1 clove garlic
½ lemon juice

THE GREEK SALAD
2 bell peppers
1 english cucumber
1 pint cherry or grape tomatoes
¼ small red onion
½ cup feta cheese
½ cup pitted kalamata olives

03

instructions

1. To make the dressing, whisk the olive oil, red wine vinegar, balsamic vinegar, dill, oregano, sea salt, garlic, and lemon juice in a medium-sized bowl.

2. Cut all the veggies so that they are roughly the same size. Add the bell peppers, cucumber, cherry tomatoes, red onion, feta cheese, and olives to a large bowl. Pour the dressing over the top and toss to coat.