

Fattoush 4-5 portions

Ingredients

- ½ cup pita bread, cut into 1 inch pieces
- 2 tomatoes, thickly diced
- 1 cucumber, thickly diced
- ½ bunch parsley, leaves
- 1-2 green onions, chopped
- 1 green pepper, thickly diced
- 1 half head of romaine lettuce, torn into small pieces
- 2 small radish, thickly diced
- 1 bunch bakleh (use watercress as a replacement) leaves
- ½ cup lemon juice
- ¾ cup olive oil
- ½ bunch fresh mint, leaves
- salt
- black pepper
- sumac



Recipe

1. Cut up pita bread into small 1 inch pieces and fry them in corn oil for 1-2 minutes until golden brown.
2. Place them on a paper towel to absorb the extra oil and leave to cool.
3. Dice the tomatoes, cucumber, pepper, green onions and radish and toss into the bowl, tear the romaine lettuce and remove the watercress, parsley and mint leaves from their stem, then toss into a bowl. Combine lettuce, cucumber, tomatoes, green peppers, and onions on top.
4. Toss gently.
5. Mix ¾ cup olive oil and juice of ½ lemon along with ¾ teaspoon of salt and ¼ teaspoon of pepper and mix well.
6. Toss the fried pita bread pieces on top of the salad then follow with the dressing.
7. Finish the salad with a teaspoon of sumac sprinkled on top

The great thing about Fattoush is that you can add and take out vegetables from the recipe according to taste and the season. Enjoy,