

## **Fattoush Salad**

This salad is of Lebanese origin. I like to serve this with all sort of Mediterranean dishes. A really good salad, especially on a hot day! Good with barbecued chicken, lamb, beef or even fish.

Makes 6 – 8 Servings

2 cups torn romaine lettuce  
2 tomatoes (4 – 6 oz. each) or an equivalent weight of cherry tomatoes  
2 small cucumbers, peeled if you like (I don't peel the English ones or the Persian ones)  
1 green pepper  
3 green onions, finely chopped  
15 mint leaves chopped  
¼ cup chopped parsley (flat-leaf or curly)  
Opt. 2 Tbsp. chopped purslane\*\* or chickweed  
1 – 2 cups torn up pieces of dry pita bread (put out on a baking tray the night before and let dry)

## **Lemon Vinaigrette Dressing**

¼ cup freshly squeezed lemon juice  
¼ cup EVO  
Salt to taste  
1 – 2 Tbsp. sumac (available at Middle Eastern shops)  
Pinch Aleppo pepper (available at Middle Eastern shops)  
1 – 2 Tbsp. pomegranate syrup

Make the dressing by combining all ingredients in a jar with a tight-fitting lid, cover & shake; set aside in the fridge until ready to toss the salad.

Cut the veggies into bite sized pieces and place in a large salad bowl. Add the chunks of dry pita to the bowl; add the dressing & toss to combine; serve immediately.

\*\*Purslane is a “edible” herb/weed. It is widely used in cooking in Europe, the Middle East, Asia & Mexico.