

Marie Saba

from my kitchen to yours

Fattoush Salad

Serves 4-6

Ingredients:

- 5-6 cups (150 g) chopped romaine lettuce, washed and dried
- 5 radishes, sliced
- 1-2 Persian cucumbers, sliced
- 10-12 cherry tomatoes, halved
- 2 green onions, roughly chopped
- 4-5 sprigs (6 g) fresh mint
- 1/2 cup parsley, roughly chopped
- 1 1/2 cup (75 g) pita chips, broken into pieces

For the Dressing:

- 1/4 cup (60 ml) extra virgin olive oil
- 2 Tablespoons (30 ml) fresh lemon juice
- 1/2 teaspoon (2 g) Kosher salt
- 1 teaspoon (4 g) ground sumac
- Freshly ground pepper



Instructions:

1. Place lettuce in a large bowl. Add radishes, cucumbers, tomatoes, onions, mint, and parsley.
2. To make the dressing, in a small bowl, whisk together oil, lemon juice, salt, sumac and pepper.
3. Add pita chips just before dressing. Pour dressing over salad. Toss and serve.

Make-Ahead Tips:

- Salad can be made 1 day in advance without pita chips or dressing. Cover and store in the fridge. Bring to room temp before serving.
- The dressing will keep well in the fridge in a covered container for up to 2 weeks.

YouTube: Marie's Kitchen

Website: MarieSaba.com

Email: Marie@MarieSaba.com