



### TOTAL TIME

14 minutes

### PREP TIME

8 minutes

### COOK TIME

6 minutes

### STAND TIME

1 hour

### SERVES

4-6

### COOKING LEVEL

Easy

## RECIPE | TOMATOES

# FRESH TOMATO AND PITA CHIP SALAD

### INGREDIENTS (DRESSING)

4 tbsp. fresh parsley, chopped  
2 tbsp. grated lemon rind  
4 tsp. fresh mint, chopped  
1/2 cup green onions, thinly sliced  
2 tbsp. extra virgin olive oil  
1/4 tsp salt

### INGREDIENTS (SALAD)

2-3 Pure Flavor® Tomatoes On-the-Vine, deveined, cubed  
1 Pure Flavor® English Seedless Cucumber, quartered lengthwise, thinly sliced  
1 head Baby Romaine lettuce, shredded  
4 radishes, thinly sliced  
2 whole wheat pitas cut into wedges, or your favorite pita chips

### DIRECTIONS

1. For dressing, combine parsley, lemon rind, mint and green onions with olive oil and salt in a small bowl.
2. Mix well and let stand at least one hour. Meanwhile, combine lettuce, tomatoes, cucumbers and radishes in a large bowl, set aside to chill.
3. Preheat oven to 400°F. Arrange cut pitas on a single layer on a baking sheet, bake for 6 minutes or until toasted and crisp.
4. When ready to serve, add pita chips to salad mixture and toss with dressing.



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