

RECIPE | CUCUMBERS



# FRESH FATTOUSH SALAD WITH MINI CUCUMBERS



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## INGREDIENTS

### For the salad

- 4 Pure Flavor® Mini Cucumbers, diced
- 4 oz Pure Flavor® Juno Bites Red Grape Tomatoes, quartered
- 8 oz Pure Flavor® Aurora Bites Mini Sweet Peppers, diced
- 1 head of romaine lettuce, chopped
- 4-5 green onions, chopped
- 1 cup fresh parsley, chopped
- 4 radishes, sliced
- 1 large pita cut into 1" squares
- $\frac{3}{4}$  cup vegetable oil

### For the dressing

- 1 garlic clove, minced
- $\frac{1}{2}$  tsp sumac
- 1 tbsp pomegranate molasses
- 1 tbsp freshly chopped mint
- $\frac{1}{4}$  cup olive oil
- 2 tbsp fresh lemon juice
- $\frac{1}{2}$  tsp salt

## DIRECTIONS

1. In a skillet, heat oil on medium high heat. Add pita and fry until dark golden brown, about 3 minutes. Drain on a paper towel lined dish. Set aside to cool.
2. In a large bowl, add all remaining salad ingredients, excluding the pita.
3. In a small jar, combine all dressing ingredients and shake well. Pour over salad and toss.



**TOTAL TIME**

15 minutes

**PREP TIME**

12 minutes

**COOK TIME**

3 minutes

**SERVES**

4

**COOKING LEVEL**

Easy