

**TOTAL TIME**

15 minutes

PREP TIME

12 minutes

COOK TIME

3 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | CUCUMBERS

FRESH FATTOUSH SALAD WITH MINI CUCUMBERS

INGREDIENTS**For the Salad**

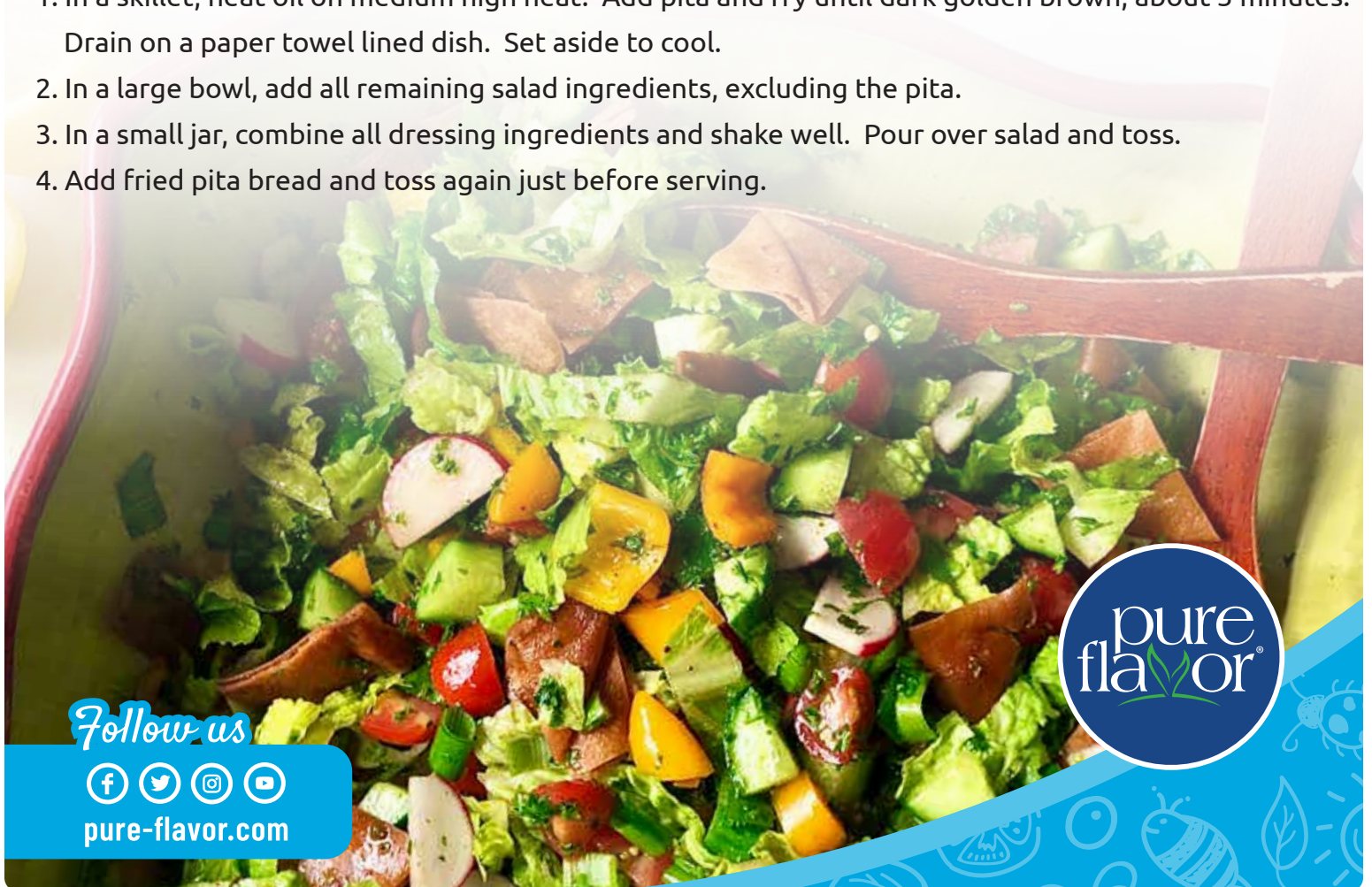
4 Pure Flavor® Mini Cucumbers, diced
4 oz Pure Flavor® Juno Bites Red Grape Tomatoes, quartered
8 oz Pure Flavor® Aurora Bites Mini Sweet Peppers, diced
1 head of romaine lettuce, chopped
4-5 green onions, chopped
1 cup fresh parsley, chopped
4 radishes, sliced
1 large pita cut into 1" squares
¾ cup vegetable oil

For the Dressing

1 garlic, minced
½ tsp sumac
1 tbsp pomegranate molasses
1 tbsp freshly chopped mint
¼ cup olive oil
2 tbsp fresh lemon juice
½ 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.
4. Add fried pita bread and toss again just before serving.

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