

RECIPE | TOMATOES

AUTHENTIC FATTOUSH SALAD



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Recipe created by *Eaman Almalky*



20 min

10 min | **10 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 3** Pure Flavor® Mini Cucumbers, diced
- 1** head romaine lettuce, chopped
- 2-3** green onions, chopped
- 4-5** radishes, sliced
- ½ cup** fresh parsley, finely chopped
- ¼ cup** fresh mint, finely chopped
- Seeds of **1** pomegranate, optional

For the pita chips:

- 2** large pita breads, cut into 1-inch squares
- 3-4 tbsp** olive oil

For the dressing:

- ⅓ cup** extra virgin olive oil
- ¼ cup** freshly squeezed lemon juice
- ¼ cup** pomegranate molasses
- 1-2** garlic cloves, crushed
- 1 ½ tbsp** dried mint
- 1 tbsp** sumac
- 1** tsp salt

DIRECTIONS

- 1** To make homemade pita chips, place pita squares onto a parchment lined baking sheet, drizzle with olive oil and toss until coated. Bake at 350°F for 8-10 minutes (depending on the thickness of your pita chips) until lightly golden brown and crispy. Remove from oven and set aside.
- 2** In a small bowl, whisk together all the dressing ingredients until combined.
- 3** In a large bowl, combine all chopped vegetables. Drizzle with dressing and toss.
- 4** Sprinkle some pomegranate seeds and gently toss again. Add in pita chips just before serving to stay crisp. Serve immediately.