



RECIPE | TOMATOES

AUTHENTIC FATTOUSH SALAD



20 min

10 min
PREP.

10 min
COOKING



4



easy

INGREDIENTS

Recipe created by Eman Almalky

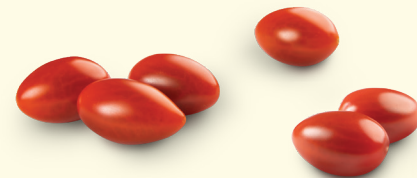
1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
3 Pure Flavor® Mini Cucumbers, diced
1 head romaine lettuce, chopped
2-3 green onions, chopped
4-5 radishes, sliced
½ cup fresh parsley, finely chopped
¼ cup fresh mint, finely chopped
Seeds of **1** pomegranate, optional

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
1½ 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.

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