

IGREDIENT

JIRECTIONS

TOMATO & PITA SALAD

Recipe created by Eaman Almalky



FOR THE SALAD:

3 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved 1/2 cup spring onions, chopped

2 pita bread loaves, cut into 1-inch squares

FOR THE DRESSING:

⅓ cup olive oil

2 tbsp zaatar

2 tbsp pomegranate molasses



5 min 10 min PRFP. COOKING



15 min



easy

and toss until coated. Bake for 8-10 minutes until golden brown and crispy.



In a large bowl, combine tomatoes and onions. Drizzle with dressing and toss. Add in pita chips and toss again before serving.

Preheat the oven to 400° F. Place pita squares onto a parchment lined baking sheet, drizzle with olive oil