



RECIPE | TOMATOES

TOMATO & PITA SALAD



5 min
PREP.



4



easy

15 min

10 min
COOKING

INGREDIENTS

Recipe created by Eaman Almalky

FOR THE SALAD:

3 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
½ cup spring onions, chopped
2 pita bread loaves, cut into 1-inch squares

FOR THE DRESSING:

⅓ cup olive oil
2 tsp zaatar
2 tsp pomegranate molasses

DIRECTIONS

- 1 Preheat the oven to 400° F. Place pita squares onto a parchment lined baking sheet, drizzle with olive oil and toss until coated. Bake for 8-10 minutes until golden brown and crispy.
- 2 In a small bowl, whisk together all the dressing ingredients.
- 3 In a large bowl, combine tomatoes and onions. Drizzle with dressing and toss. Add in pita chips and toss again before serving.

