



RECIPE | TOMATOES

TURKISH KISIR SALAD



18 min

5 min
PREP.

13 min
COOKING



4



Easy

INGREDIENTS

Recipe created by Eaman Almalky

- 1 dry pint** Pure Flavor® Oriana® Orange Grape Tomatoes, cut into quarters
- 1** Pure Flavor® Long English Cucumber, diced
- 1** lemon, juiced
- 2 cups** fine bulgur
- 1 ½ cups** water, boiled
- ½ cup** parsley, chopped
- ¼ cup** green onions, chopped
- ¼ cup** fresh mint leaves, chopped

- 4 tbsp** olive oil
- 3 tbsp** pomegranate molasses
- 2 tbsp** tomato paste
- 2 tbsp** red pepper paste
- 2 tsp** cumin powder
- Salt to taste
- Mint leaves, optional for garnish
- Lemon wedge, optional for garnish



DIRECTIONS

- In a large bowl, cover the bulgur with boiling water, mix and let sit for 10 minutes to soften.
- In a skillet, heat up olive oil and add the tomato paste, red pepper paste, cumin, and salt to taste. Cook for 2-3 minutes, then remove from heat.
- Add the tomato-based sauce to the soaked bulgur and mix well until all grains are coated.
- Next, add the lemon juice & pomegranate molasses and mix well.
- Then add remaining ingredients to the bowl and mix well to combine. Add salt to taste. Garnish with fresh mint leaves & lemon wedge if desired, serve and enjoy!

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