





SERVES: 02  
EST. COST: \$3.75 SERVING

# FATTOUSH SALAD

ACTIVE: 20 MIN  
TOTAL TIME: 20 MIN

INGREDIENTS		DIRECTIONS	
<b>TOASTED PITA</b>		<p>01. Preheat your oven to 400°F, then grab a baking sheet and line it with foil. Tear the pita into bite sized pieces and add the olive oil and salt. Toss it all together with your hands, then spread the pieces out in one layer. Bake for 8-10 minutes until golden brown, flipping them over halfway through.</p> <p>02. In the meantime, add all of the dressing ingredients to a small bowl and whisk to combine.</p> <p>03. There's a lot of fresh produce in this salad – do yourself a favor by rinsing and drying all of the herbs and vegetables beforehand. Throwing everything in a large colander helps speed this process up, but isn't totally necessary. Then chop up all of the salad ingredients and add them to a large mixing bowl as you go – leave the feta out for now though!</p> <p>04. Right before you're ready to eat, add the pita pieces and dressing to the bowl, gently toss together, then divide the salad onto 2 plates. Top with as much feta cheese as you'd like, drizzle with olive oil, and sprinkle on more sumac.</p>	
1	pocketless pita		
1 tbsp	olive oil		
1/8 tsp	salt		
<b>SUMAC DRESSING</b>			
1 tbsp	olive oil		
2 tbsp	lemon juice		
1 tsp	white wine vinegar		
1 tsp	garlic – minced		
1 1/2 tsp	sumac		
3/8 tsp	salt		
1/4 tsp	pepper		
<b>SALAD</b>			
2 cups	arugula – lightly packed		
2	mini cucumbers – sliced into half moons		
2	scallions – thinly sliced		
1/3 cup	mint – torn		
1/3 cup	parsley – torn		
2/3 cup	watermelon radishes – thinly sliced		
	feta cheese		
<b>EQUIPMENT</b>			
			
Baking Sheet	Cutting Board	Knife	Large Mixing Bowl