Fattoush

Ingredients:

1 medium-sized pita bread
1 cup small-diced tomatoes
1 cup small-diced cucumbers
2 cups shredded lettuce
½ cup small-diced radish
Juice of one lemon
¼ cup extra virgin olive oil (EVOO)
½ cup black olives
1 tsp powdered sumac (NOT the poisonous stuff!)
1 tsp powdered dried mint
1 large clove garlic, mashed
Salt and pepper

1. Cut the pita bread into small pieces, deep fry in hot oil until golden-brown in color. Remove excess oil by blotting on paper towel. Set aside.

2. Mix the diced tomatoes, cucumbers, radish, olives and lettuce together.

3. In a small bowl, mix the EVOO, lemon juice, garlic, salt and pepper. Drizzle over the vegetable mix and mix thoroughly.

4. Sprinkle the mix with the dried mint and sumac.

5. Finally, add the crunchy fried bread just before serving.

6. Garnish with a sprig of fresh mint and…

SAHTAIN!!!
(that’s ENJOY in Arabic!)