Salads / Syria

# Fattoush



A salad of vegetables and herbs with fried pieces of flatbread and sumac.

**Time** 30 min **Servings** 4

## What you'll need.

- ☐ 2 piece Pita bread — stale
- ☐ 3 piece Cucumbers
- ☐ 200 g Romaine lettuce
- ☐ 40 g Parsley
- ☐ 2 tbsp Sumac
- ☐ 2 piece Lemon
- ☐ 2 clove Garlic
- ☐ 4 piece Tomatoes
- ☐ 8 piece Radishes
- ☐ 4 piece Spring onions
- ☐ 20 g Fresh mint
- ☐ 2 tbsp Pomegranate molasses
- ☐ 80 ml Olive oil
- ☐ Salt and pepper — to taste

## Let's make it.

01 Tear the bread by hand into two-finger pieces and fry them in olive oil until browned.

02 Drain the bread on paper and dust it with half the sumac while it is still hot.

03 Cut the tomatoes, cucumbers and radishes into large uneven pieces; the salad should be rough rather than neat.

04 Tear the lettuce by hand and chop the herbs and spring onion.

05 Whisk a dressing from the lemon juice, pomegranate molasses, crushed garlic, the remaining sumac, oil and salt.

06 Toss the vegetables in the dressing, add the bread and serve at once.

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