

Slatet Fattoush

Ingredients:

Slatet Fattoush

1. 1 head romaine lettuce, chopped
2. 1 head iceberg lettuce, chopped
3. 1 cup sliced radish
4. 1 cup chopped green onions
5. 1 each diced: red, yellow, orange, green bell peppers
6. 1 English cucumber, sliced
7. 1 cup cubed fresh tomato
8. 3 loaves of toasted pita bread
9. ½ cup chopped parsley

Dressing

1. ½ cup fresh lemon juice
2. ¾ cup extra virgin olive oil
3. 1 tsp crushed dried mint
4. 1 tsp ground sumac
5. 1 tsp salt

Instructions:

1. In a small bowl, combine all the dressing ingredients and mix well. You may add more salt or lemon to your liking.
2. To toast fresh pita bread, heat oven to 500 degrees F. Lay pita bread on a baking sheet and place in oven for 10 minutes or until toasted.
3. In a large mixing bowl, combine all the vegetables. Pour the mixed dressing over the vegetables and toss. Add the toasted pita bread and mix again.
4. Enjoy!