

# WORLD FOOD & MUSIC CELEBRATION!

## Fattoush Salad

Chef Hassan Atarni

### Ingredients

2 loaves pita bread  
olive oil  
salt and pepper, to taste  
½ teaspoon sumac  
romain lettuce, chopped  
1 english cucumber, sliced  
5 roma tomatoes, sliced  
5 green onions, sliced  
5 radishes, thinly sliced  
2 cups fresh parsley leaves  
1 cup fresh mint leaves

### Dressing Ingredients

1 ½ limes, juiced  
1/3 cup extra virgin olive oil  
salt and pepper  
1 teaspoons ground sumac  
¼ teaspoons ground cinnamon  
¼ teaspoons ground allspice

### Instructions

1. In a large pan, heat 3 tablespoons of olive oil. Break the pita bread into pieces, and place in the heated oil. Fry briefly until browned, tossing frequently. Add salt, pepper and 1/2 teaspoon of sumac. Remove the pita chips from the heat and place on paper towels to drain.
2. In a large mixing bowl, combine the chopped lettuce, cucumber, tomatoes, green onions with the sliced radish, parsley and mint.
3. In a small bowl make the dressing by whisking together lime juice, olive oil and spices.
4. Dress the salad with the vinaigrette and toss lightly. Finally, add the pita chips, and more sumac if you like, and toss one more time. Transfer to small serving bowls or plates. Enjoy!