

# Fattoush Salad

11 ingredients · 10 minutes · 2 servings



## Directions

1. Preheat the oven to 325°F (165°C). Line a baking sheet with parchment paper.
2. Whisk together the oil, sumac, and salt. Brush the dressing evenly over each pita layer and set aside the remaining oil mixture. Toast the pita in the oven for three to five minutes, or until brown and crispy.
3. In a large bowl, combine the tomatoes, cucumber, romaine lettuce, radishes, mint, parsley and lemon juice. Break the toasted pita into pieces and add them to the bowl along with the remaining dressing.
4. Toss until just combined, divide into bowls and enjoy!

## Notes

### Leftovers

Refrigerate in an airtight container for up to three days.

### Serving Size

One serving equals approximately two cups.

### More Flavor

Add pomegranate molasses to the dressing.

### Additional Toppings

Add green onions, chickpeas, or cooked chicken breast.

### No Pita

Use brown rice tortillas instead.

## Ingredients

- 3 tbsps Extra Virgin Olive Oil
- 1 1/2 tbsps Ground Sumac
- 1/4 tsp Sea Salt (to taste)
- 2 1/2 ozs White Pita Bread (divided into single layers)
- 2 Tomato (small, chopped)
- 1 Cucumber (medium, chopped)
- 1 head Romaine Hearts (chopped)
- 1 cup Radishes (trimmed, halved)
- 1/2 cup Mint Leaves (stems removed)
- 1 cup Parsley (tough stems removed, chopped)
- 1/4 cup Lemon Juice (to taste)