



---

Posted on 19 March 2015

*by Zaytinya Lebanese Restaurant*

# Fattoush Salad



## Ingredients

**Salad**

Arabic lettuce (chopped), 300 grams

Tomato (diced), 150 grams

Cucumber (diced), 150 grams

Watercress, 30 grams

Red radish (sliced), 30 grams

Spring onion (sliced), 30 grams

Onion (sliced), 30 grams

Mint leaves, 15 grams

Crispy Arabic bread (diced) 50 grams

Pomegranate molasses

**Dressing**

Olive oil, 50 ml

Lemon juice, 25 ml

Balsamic vinegar, 20 ml

Sumac powder, 20 grams

Salt, for seasoning

## Preparation

- 1 Add all the salad ingredients, except for crispy Arabic bread and pomegranate molasses, to a large mixing bowl, and mix with the dressing.
- 2 Once the salad is completely mixed with the dressing add the crispy bread to the top and drizzle with pomegranate molasses.
- 3 Serve and enjoy.

## Cooks Note

Zaytinya Lebanese Restaurant shares their best recipes-- the famous Fattoush Salad and the delicious Kishkki.