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by Yes Chef Event Catering

Fattoush Salad



Ingredients

2 cups olive oil
2 pieces Lebanese bread, each cut into 4 pieces
500g cherry tomatoes, halved
2 Lebanese cucumbers, halved lengthways, deseeded, chopped
1 red capsicum, chopped
3 small radish, trimmed, thinly sliced
4 green onions, chopped
1 cup flat-leaf parsley leaves, coarsely chopped
1/2 cup mint leaves, coarsely chopped
1 tablespoon sumac (see note)
Dressing
1/4 cup olive oil
1/2 cup lemon juice
2 teaspoons sumac

Preparation

1. 1.
2. Make dressing: Combine all ingredients in a screw-top jar. Secure lid. Shake until well combined.
3. 2. Heat oil in a saucepan over medium heat. Cook bread, in 4 batches, turning, for 1 to 2 minutes or until crisp and golden. Transfer to a wire rack to drain.
4. 3. Place tomatoes, cucumbers, capiscum, radish, onions, parsley and mint in a large bowl. Sprinkle with sumac. Drizzle with dressing. Toss gently to combine.
5. 4. Break bread into pieces. Add to salad. Toss gently and serve.

Cooks Note

Notes

Sumac is a cherry-red spice that's dried and ground and has a slightly sour, lime-like taste. You can find it in the spices aisle of your supermarket.