

Fatoush (June 2006)

Serves 4 | Prep time: 10 minutes | Bake time: 4 minutes

- 1 head Romaine lettuce
- 2 medium tomatoes
- 1 English cucumber
- 1 bunch radishes

- 1 tablespoon olive oil
- 2 pieces whole wheat pita bread

- 1 teaspoon sumac
- 1 clove crushed garlic
- 3 tablespoons olive oil
- 3 tablespoons lemon juice
- 3/4 teaspoon salt

1. Set oven to broil.
2. Clean and chop lettuce, tomatoes, cucumber and radish into bite size pieces.
3. Put ingredients into a large salad bowl.
4. Separate pita into four sides and place on a baking sheet.
5. Brush lightly with olive oil and place on middle rack in oven – watch closely!
6. Flip when light brown. Remove from oven when pita is crispy, but not burnt. Let cool.
7. Combine sumac, garlic, olive oil, lemon juice and salt in a small mixing bowl.
8. Drizzle desired amount of dressing over salad and mix.
9. Break crispy pita into bite size pieces and sprinkle over salad.

Fatoush is an everyday Lebanese salad. Pita adds a nice crispy texture to the salad. You can use the crispy pita as "croutons" for other salads too!