

SPICE + LEAF



Fattoush Salad

By Debbie Kornberg

This dish was inspired by Israeli Chef Nir Margalith. It is delicious, healthy and an impressive looking salad for entertaining which can be served year-round.

(Serves 4-6)

INGREDIENTS:

1 bag of arugula	5 Tbsp. Olive Oil
1-2 lemons	2 pita breads
15 cherry tomatoes, sliced in half	2 Tbsp. SPICE + LEAF Sumac
1 cucumber or 2 -3 Persian cucumbers	½ tsp. Salt
½ pound Feta cheese, crumbled	½ tsp. SPICE + LEAF Authentic Za'atar
½ purple onion, thinly sliced and chopped	

INSTRUCTIONS FOR PITA CHIPS:

1. Cut pita bread into medium size cubes.
2. In a bowl, mix the cubed pita with approx. 2 tbsp. olive oil, za'atar & sumac so they are coated with olive oil spice blend.
3. Place on a pan, spread out evenly for cooking and place in the oven for 10 - 20 minutes at 400 degrees. (Save a pinch of sumac and za'atar for tossing directly into salad).
4. Cook until dried up and toasty brown. Toss into salad when ready to serve.

INSTRUCTIONS FOR FATTOUSH SALAD:

1. Place arugula in large bowl.
2. Cut tomatoes in half and to salad.
3. Peel Cucumber and chop.
4. Cut onions in thin slices. If you have a mandolin, recommended and add to salad.
5. Squeeze 1 lemon with 4 tablespoons olive oil and add salt.
6. Add matzah croutons and feta cheese.
7. Toss all together. Place rolled eggplants on top and serve.

Enjoy and Spice on!

We're available on Amazon!
Just scan image with your
camera phone.



SCAN ME

SPICE + LEAF
spiceandleaf@gmail.com
www.spiceandleaf.com
Find us: Facebook: [spiceandleaf](#)
Instagram: [@spiceandleaf](#)

 Spice It Up with Deb
A Live Cooking Experience