

Recipe from Kohkoz

Get the tastebuds prepped & ready for this tasty salad destined for any dinner table.

> Prep time: 10-15 Min Cook time: 5 Min Serves: 3-5

### Method

In a bowl, crush the garlic and mix with the rest of the dressing ingredients.

Toast the pita bread in oven or in a pan.

Cut the vegetables for the salad and place in bowl then put it all together

Add dressing to vegetables and toss.

Add the pita bread to the salad before serving.



# Fattoush Salad

## Ingredients

1x Kohkoz Pita Bread

#### Salad

1 large head of Lettuce 2 large Tomatoes 1 Capsicum 1 Cucumber 5 Radishes 1 small Red Onion Small bunch of Parsley Hand full mint leaves

#### Dressing

4 tablespoons olive oil 4 tablespoons lemon juice 3 garlic cloves 2 tablespoon sumac Salt and pepper to taste

# **Top Tips**

Serve as a side dish to any dinner or a healthy lunch that'll have workmates asking you to share. You have been warned...

Change up how you cook the Pita Bread with Kohkoz's "How to make Kohkoz Lebanese Fried Bread" found in the recipe section on Kohkoz's website!

# www.directfromthemarket.co.nz