

# FATTOUSH

## Bread Salad



Fattoush is a salad with toasted bread that is a favorite with fish dishes. In Lebanon we've noticed some people like to enjoy it with a side of French fries. Makes 4-6 servings

### MAIN INGREDIENTS

8-10 romaine lettuce leaves, torn into 1-inch pieces

½ cup chopped fresh mint leaves, or 1 teaspoon dried mint leaves, crushed

1 cup chopped parsley

1-3 cucumbers, diced

2 tomatoes, diced

3 green onions, chopped

1 small sweet bell pepper, diced

3 radishes, sliced

½ cup cooked chickpeas (optional)

1 loaf pita bread, toasted in the oven and broken into bite size pieces, or fried in oil and drained on paper towels.

### DRESSING

2 cloves garlic, minced

1 teaspoon salt

1 teaspoon sumac

½ cup lemon juice

½ cup olive oil

### INSTRUCTIONS

To make ahead: Dressing can be mixed together and set aside. Mix all the vegetables together and set aside or keep in the refrigerator. When ready to serve add the dressing and the bread.

To fry the bread: Cut into bite size pieces and deep fry in hot oil over medium high heat. It takes about a minute for the bread to turn golden brown. Remove from oil with a slotted spoon and place on paper towels to dry. Reserve some of the bread aside for garnishing the top of the salad.

In a small bowl, combine the dressing ingredients together, set aside.

In a large bowl, combine bread, romaine lettuce, cucumber, tomatoes, green onions, bell pepper, and chickpeas. Drizzle the dressing mixture over the salad, toss it together, and top with the reserved bread. Serve at once.