

BELAZU

Fatoush salad



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INGREDIENTS:

SERVES 4

2 little gem lettuce, shredded
2 plum tomatoes, diced
½ red onion, sliced
½ cucumber, diced
1 lemon, juice and zest
2 garlic cloves, chopped
1 tsp red wine vinegar
Small handful of mint, roughly chopped
Small handful of parsley, roughly chopped
Drizzle of olive oil and balsamic vinegar
4 pitta bread
Drizzle of olive oil
Salt and pepper to taste

METHOD:

1. Cut the pita into 2cm pieces and toast at 160 degrees for 7 minutes until golden brown.
2. Mix the olive oil, red wine vinegar, garlic, lemon zest and juice together with salt and pepper to taste.
3. Mix everything together to ensure everything is well coated with the dressing.