REAL LIVING

Fattoush

INGREDIENTS

Chunky chopped vegetables (Traditionally lettuce, cucumbers, tomatoes, green pepper, onions, radishes)

2 Pita bread loafs

Dressing 1/8 cup olive oil 1/8 cup fresh squeezed lemon 1 tbsp ground sumac 1 tsp dried mint 3 garlic cloves, minced Salt and pepper to taste

DIRECTIONS

Chop pita into 1" cubes. Line baking pan with parchment and spread chopped pita in a single layer, do not crowd. Bake at 350 for 15 minutes or until crunchy, Let cool.

Blend ingredients for dressing in food processor until smooth. Chop vegetables and toss with dressing. Top with cooled crunchy pita chips.

Note: Sumac is a spice popular in Middle Eastern cuisine. With it's unique tangy-tart flavors that is nearly citrusy it adds punch to any dish. Find in your local grocery spice aisle or in specialty markets.