



Fattoush Salad

Makes: 2-3 servings

Prep Time: 15 minutes

Total Time: 2 hours 35 minutes

- 1 cup Greek yogurt
- 2/3 cup whole milk
- 3-4 large heirloom tomatoes, diced
- 3 oz radishes, thinly sliced
- 5 mini cucumbers, thinly sliced
- 1 scallion, diced
- 1/2 oz fresh mint, coarsely chopped
- 1 oz flat-leaf parsley, coarsely chopped
- 1 large clove garlic, diced
- 3 tablespoons freshly squeezed lemon juice
- 1/4 cup olive oil, plus extra to drizzle
- 2 tbsp red wine vinegar
- 1/2 tsp freshly ground black pepper, plus more to taste
- 1 tsp fine grain sea salt, plus more to taste
- 4 pita breads, toasted until golden and fully hard
- 6 oz feta cheese, crumbled
- 2 tsp sumac (or more to taste) (See Chef's Note)

In a mason jar or cup with a lid, shake milk and yogurt together and place in fridge until bubbles form on the surface. Let sit at least 2 hours, but up to 1 day.

When you're near ready to serve, combine fermented yogurt mixture with tomatoes, radishes, cukes, scallion, mint, parsley, garlic, lemon juice, olive oil, and vinegar. You may not want all of the dressing... it all depends on how you like your salad dressed. You can always add more at the end if it seems dry. Sit for at least 20 minutes for all the flavors to combine.

When you're ready to serve, crumble the pita into large pieces and toss to combine. Towards the end of your mixing, toss in feta. Garnish with sumac and serve!

Chef's Note:

The sumac (click the word "sumac" for link to product) is key in this salad, so don't skip it!

Recipe from Broma Bakery

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