

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2010/07/16/fattoush-khudar-II/>

Fattoush Khudar II

From: Family Recipe / Servings: 3 - 4 People

1/2 cup chopped purslane, (medium chopped)	Chop purslane. Transfer chopped purslane to a bowl.
2 medium cucumbers, coarsely chopped	Coarsely chop cucumbers, and transfer to the bowl that contains the chopped purslane.
1/4 cup chopped mint Leaves, (medium chopped)	Chop mint leaves.
1 cup chopped arugula, (medium chopped)	Transfer chopped mint to the bowl. Chop arugula.
1 cup shredded romaine lettuce	Transfer chopped arugula to the bowl.
1 small red radish, medium chopped	Shred lettuce with knife.
1 medium scallion, medium chopped	Transfer shredded lettuce to the bowl. Add chopped red radish, and chopped scallion.
2 medium tomatoes, coarsely chopped	Coarsely chop tomatoes.
1 tbsp lemon zest	Transfer chopped tomatoes to the bowl.
<u>Dressing</u>	Add lemon zest. Cover with plastic wrap and set aside in the refrigerator until ready to serve.
1/4 cup olive oil	Prepare dressing by mixing olive oil, balsamic vinegar, pomegranate molasses, lemon juice, sumac and salt in a jar, and shake.
1/2 tsp balsamic vinegar	
1/2 tsp pomegranate molasses	Chop Arabic flat bread into squares. Add sumac and drizzle with olive oil, and broil the
4 1/2 tbsp lemon juice	

1 tsp sumac

bread until golden brown in color.

1 tsp salt, or adjust to taste

To serve fattoush, add the dressing.

Toasted Bread

Toss everything together.

1 Arabic flat bread loaf

Serve with toasted bread.

1 tsp sumac

Serve and enjoy.

Olive oil