



little gem fattoush salad

cook time:
10

prep time:
15

featured product:
little gems

our salad-ready little gems serve as the base for this simple salad found in many middle eastern countries. topped with cucumber, tomatoes, onions, parsley, and a garlicky vinaigrette. serve with crisped pita for the perfect lunch or side salad!



ingredients

4 servings

- 1 container [Organic Girl? little gems ?](#)
- 2 pita breads
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 1 garlic clove, minced or pressed
- ½ teaspoon fine sea salt
- ¼ teaspoon black pepper
- 2 persian cucumbers, coarsely chopped
- 1 pint cherry tomatoes, halved
- ½ red onion, very thinly sliced
- ½ cup chopped fresh parsley
- 1 tablespoon sumac (optional)

substitutions

? *substitute with* [romaine heart leaves](#)

directions

1. preheat oven to 350°. place pitas on a baking sheet and bake until dry and crisp, about 10 minutes.

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2. let cool, then break into irregular bite-sized pieces.

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3. in a small jar with a tight-fitting lid combine oil, vinegar, garlic, salt, and pepper. shake well to combine.

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4. in a large bowl, add little gems, cucumber, tomatoes, onion, parsley, and pita.

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5. add vinaigrette and toss to combine. sprinkle with sumac, if using.

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