little gem fattoush salad



cook time:	prep time:	featured product:
10	**15**	**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 **organicgirl? 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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