



## 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 **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.

[https://iloveorganicgirl.com/wp-content/uploads/2019/09/organicgirl\\_GemFattoush\\_Step1\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2019/09/organicgirl_GemFattoush_Step1_Square.mp4)

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

[https://iloveorganicgirl.com/wp-content/uploads/2019/09/organicgirl\\_GemFattoush\\_Step2\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2019/09/organicgirl_GemFattoush_Step2_Square.mp4)

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

[https://iloveorganicgirl.com/wp-content/uploads/2019/09/organicgirl\\_GemFattoush\\_Step4\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2019/09/organicgirl_GemFattoush_Step4_Square.mp4)

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

[https://iloveorganicgirl.com/wp-content/uploads/2019/09/organicgirl\\_GemFattoush\\_Step3\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2019/09/organicgirl_GemFattoush_Step3_Square.mp4)

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

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