

Lebanese Bread & Tomato Salad (Fattoosh)

This recipe was available in print copies earlier in the season; here is a reprise, for those who did not previously pick up a copy or have joined subsequently.

Active time: 30 min
Start to finish: 30 min
Makes 4 to 6 servings.

Ingredients

2 (6-inch) pita loaves with pockets
1 1/2 tablespoons fresh lemon juice
1 teaspoon pomegranate molasses (optional)
1/3 cup extra-virgin olive oil
1 cup fresh flat-leaf parsley, torn if large
1/2 cup fresh mint, torn if large
1/4 cup purslane leaves (optional)
2 lb tomatoes, cut into wedges

Preparation

Preheat oven to 375°F.

Split pita loaves and toast on a baking sheet in middle of oven until golden, 10 to 15 minutes. Cool pitas on a rack and break into bite-size pieces.

While pitas are toasting, whisk together lemon juice, pomegranate molasses, and salt to taste in a serving bowl, then whisk in oil until emulsified.

Add pitas to dressing with remaining ingredients and toss to combine.

Gourmet, September 2000