***Fattoush Salad***

By Debbie Kornberg

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Using the quintessential Israeli spice blend of za’atar and homemade toasted pita chips, this crowd pleaser of a salad will keep people coming back for more!

**Ingredients**

Arugula, 1 bag (can also use Kale)

1-2 Lemons

15 Cherry tomatoes, sliced in half or quartered if big

1 Cucumber or 2 -3 Persian cucumbers

1/3 Purple onion, diced small

4 - 6 Tbsp. Olive Oil

5 - 6 oz. Feta cheese, crumbled

2 pita breads, cut into 3/4 inch pieces

2 - 3 Tbsp. **SPICE + LEAF Ground Sumac [(Available on Amazon)](https://www.amazon.com/stores/node/20435793011?_encoding=UTF8&field-lbr_brands_browse-bin=SPICE%20%2B%20LEAF&ref_=bl_dp_s_web_20435793011)**

3- 4 Tbsp. **SPICE+ LEAF Authentic Za’atar** [**(Available on Amazon)**](https://www.amazon.com/stores/node/20435793011?_encoding=UTF8&field-lbr_brands_browse-bin=SPICE%20%2B%20LEAF&ref_=bl_dp_s_web_20435793011)

Sea Salt

**Cooking Instructions for Pita Chips:**

1. Cut pita bread into medium size cubes.
2. In a bowl, mix cubed pita with approx. 2 - 3 tbsp. olive oil. Mix well. Add most of za’atar and sumac so they are coated with olive oil and spice blend is evenly distributed among all of the pita pieces. (Save a 1T bsp. of sumac and za’atar for tossing directly into salad).
3. Place on a pan, spread out evenly for cooking and place in the oven for 7 - 10 minutes at 400 degrees.
4. Cook until dried up and toasty brown. Set aside and add to salad after it has been dressed.

**Cooking Instructions for Fattoush Salad:**

1. Place arugula in large bowl.
2. Add onions, cucumbers and tomatoes.
3. Squeeze juice of 1 lemon with 2-4 Tbsp. olive oil, za’atar, sumac, and salt. Toss salad.
4. Add pita chips and feta cheese on top of salad. Ready for Serving! Yum!