Fattoush salad

Ingredients

- 2 whole meal pocket pita bread
- 1/4 cup (60ml) extra virgin olive oil
- 2 teaspoons sesame seeds
- 2 teaspoons black sesame seeds
- Sea salt flakes
- 2 Lebanese cucumbers
- 200g punnet grape tomatoes
- 2 radishes, trimmed, thinly sliced
- 1/4 cup mint leaves
- 1 lettuce
- 1/2 cup flat-leaf parsley
- 1 tablespoon lemon juice
- Sumac, to sprinkle

Method

Step 1
Preheat oven to 200°C.
Combine the 2 sesame seeds together in a small bowl.
Place pita bread on an oven tray.
Brush both sides with 1 tablespoon of the oil and sprinkle with combined sesame seeds. Sprinkle with salt flakes.
Bake in oven, for 5-7 minutes or until golden and crisp turning once during cooking.
Remove from heat and set aside to cool.
Break up into large pieces.

Step 2
Use a vegetable peeler to cut the cucumbers into ribbons.
Cut the tomato into small bite size pieces.
Use a mandolin to slice the radishes very thinly.
Chop the mint finely
Wash and dry the lettuce, tear the lettuce into small pieces.
Place the cucumber, tomatoes, radish, mint, lettuce and parsley in a large bowl
Combine the lemon juice and remaining oil in a small jug.
Taste and season with salt and pepper.
Drizzle over the salad and toss lightly, add the pita to the salad and sprinkle with sumac.
Serve immediately.