

Fattoush Salad with Za'atar Pita Chips

Prep: 15 minutes • Cook: 0 minutes

A bright, herb-laced Levantine salad of crisp lettuce, cucumbers, tomatoes, and radishes tossed in a lemony olive oil dressing with za'atar and a whisper of sumac, finished with crunchy za'atar pita chips and optional vegan feta and olives.

Ingredients

- 3 leaves lettuce (chopped)
- 2 Persian cucumbers (diced)
- 2 tomatoes (diced)
- 1/2 bell pepper (diced)
- 3 radishes (diced)
- 1/3 cup red onion (finely diced)
- 1 handful mint (chopped)
- 1 handful parsley (chopped)
- 3 tbsp olive oil
- 2 tbsp lemon juice
- 1 tsp za'atar
- 1/2 tsp sea salt
- 1/2 tsp pepper (ground)
- 1/4 tsp sumac (optional)
- 1/2 cup Za'atar Pita Chips (crushed)
- 1/3 cup vegan feta (cubed, optional)
- 1 handful Kalamata olives (optional)
- 1 tbsp oregano leaves (optional)

Instructions

1. Place the diced vegetables and chopped herbs in a large bowl.
2. Add the olive oil, lemon juice, za'atar, sea salt, pepper, and sumac; mix to combine.
3. Transfer to a serving plate or bowl.
4. Top with crushed za'atar pita chips and, if using, cubed vegan feta, Kalamata olives, and fresh oregano leaves.

Tags: Salads, Middle Eastern, Vegan, Appetizer, Nut Free, Quick

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