



Al Waha Restaurant

## FATTOUSH SALAD

*Mixed salad with herbs, toasted Lebanese bread, vinegar and garlic*

Fattoush is a very simple salad found everywhere in the Middle East. It's a wonderful starter, as the freshness awakens the taste buds. Fattoush is best made right before you eat, so the bread stays crispy and crunchy – because if you leave it too long, the bread goes soggy.

### Ingredients (serves 4 to 6 people)

1 tomato  
2 cucumbers  
3 scallions  
Lettuce  
1 green pepper  
1 red pepper  
5 radishes  
1 small onion  
1 large pita bread

### For the dressing:

Olive oil  
Vinegar (balsamic vinegar works well)  
Salt to taste

### Preparing Fattoush

Cut all the vegetable fairly finely, except for the onion, which needs to be chopped very finely.

You can toast the pita bread and then crumble it onto the salad, or can diced it first and then toast it. At my restaurant, I like to dice the bread and then deep fry it in very hot vegetable oil -- this gives it a heavier texture.

Stir everything together, add the dressing and mix.

~ M. Alden



### AL-WAHA RESTAURANT

In Notting Hill, at 75 Westbourne Grove, London W2 4UL UK

We are opened every day, from 12.00 noon till late.

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