Fattoush Salad

Makes 4 to 6 servings

From Dishing Up Maryland

2 medium white or whole wheat pita bread rounds

6 medium tomatoes, chopped

1 large or 4 small cucumbers, chopped

1 small onion, chopped

6 radishes, sliced

1 c. packed flat-leaf Italian parsley, chopped

½ c. mint leaves, chopped

1 c. purslane, stems removed, leaves chopped (Optional – ask for it at the farm – we have it!)

½ tsp. coarse kosher salt

2 Tbsp. sumac powder (found in Middle Eastern markets; omit if unavailable)

1/3 c. extra-virgin olive oil

2 Tbsp. lemon juice

1. Preheat the oven to 250 degrees F. Cut open each pita bread into two rounds, transfer to a baking sheet, and toast in the oven 7 to 10 minutes, until golden and crisp. Set aside to cool.
2. Combine the tomato, cucumber, onions, and radishes in a large salad bowl. Scatter parsley, mint, and purslane, if desired, on top of the vegetables. Crumble the toasted pita bread on top and sprinkle the salad with salt and sumac powder.
3. Whisk together olive oil and lemon juice and pour onto the salad. Toss lightly and serve immediately.