



## tomato, cucumber & pita salad

While we love stuffing them, we're thrilled to cut up our pitas for this easy and refreshing Middle Eastern salad. A combination of juicy tomatoes, crunchy cucumbers, sliced pita and peppers tossed with mint, parsley and a lemon dressing, this pita salad is both fresh and fantastic.

**SERVES: 6-8**



julie albert & lisa gnat

### ingredients

- 3 large pitas, cut into 1-inch pieces
- 1 tbsp olive oil
- 1/2 tsp kosher salt
- 1 English cucumber, peeled, seeded and chopped
- 4 large tomatoes, seeded and chopped
- 1 large green pepper, chopped
- 2 tbsp chopped fresh flat-leaf parsley
- 2 tbsp chopped fresh mint

#### Citrus Dressing

- 1/4 cup fresh lemon juice
- 1/3 cup olive oil
- 1 large garlic clove, minced
- 1/2 tsp kosher salt
- 1/4 tsp freshly ground black pepper

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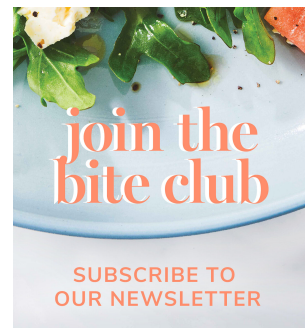


### directions

- 1.** Preheat oven to 350°F. Coat a baking sheet with non-stick cooking spray.
- 2.** In a medium bowl, toss cut pita with olive oil and salt. Spread on prepared baking sheet and bake 10-15 minutes, until crisp. Set aside and let cool.
- 3.** In a large bowl, toss cucumbers, tomatoes, green pepper, parsley and mint.
- 4.** For the dressing, in a small bowl, whisk lemon juice, olive oil, garlic, salt and pepper.
- 5.** Just before serving, toss the cucumber-tomato mixture with the dressing. Gently add toasted pita and let stand for 5-10 minutes, allowing flavors to blend. Add salt to taste.

*"I am a mystery wrapped in an enigma wrapped in a pita. Why the pita? That counts as another mystery."*

— DEMETRI MARTIN



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