



## Lebanese Fattoush Salad with Homemade Dressing by ZeeTheCook

### INGREDIENTS

- 2 loaves Pita Bread
- Romaine lettuce, 1 large head  
(*other types of lettuce will work too!*)
- ½ cup Red Cabbage, *shredded*
- 1 English Cucumber
- 1 Green Bell Pepper
- 4 Tomatoes-on-The-Vine
- ½ cup Carrots, *shredded*
- 2 Scallions
- 5 Radishes, stems removed
- 1 bunch fresh Parsley
- Crumbled Feta Cheese (Optional, omit to keep it V)

Fattoush **Dressing:** (Measure with your heart <3 I'll teach you how!)

- Extra V Olive Oil
- 1 Large Lemon, or 2-3 small lemons
- Dry Mint
- Dry Sumac
- Oregano
- Caesar Dressing *OR* Pomegranate Molasses
- Kosher Salt, to taste

### **Optional Add-On (protein for when your fattoush is complete):**

Spices for **Protein Marination:** (Choose your favorites you enjoy at home!

Z will be using the spices below! And elaborate more on that!)

- Rosemary Garlic Spice (or similar)
- Italian Spice
- Black Pepper
- Salt
- Plain Yogurt (Optional)

**Protein:** Choose your **protein** of choice: Chicken or Beef, Pork, Tofu, ChickPeas, nuts of choice...