



Fabulous Seedy Fattoush by Chef Voula Halliday

Ingredients:

- ½ English cucumber or 3 Lebanese or mini cucumbers
- 1 pint cherry tomatoes or 3 large tomatoes
- 1 green pepper
- 6 radishes
- ½ cup (125 mL) thinly sliced red onion
- ¼ cup (50 mL) coarsely chopped mint
- ½ (125 mL) coarsely chopped parsley
- 2 cups (500 mL) bite size pieces of *toasted Super Seedy Sundried Tomato and Cracked Pepper Loaf
- ⅓ cup (75 mL) olive oil
- 2 tbsp (30 mL) freshly squeezed lemon juice
- ¼ tsp (1 mL) salt

Directions

Slice cucumber in half lengthwise and using a small spoon remove seeds from the core by scooping out. Cut each length into bite size pieces and place into a large salad bowl. Cut baby tomatoes in half, or if using large tomatoes, cut each one into eight wedges. Thinly slice radishes. Add tomatoes and radishes bowl with cucumber, along with onion, mint, parsley and the toasted seed loaf.

In a small bowl whisk together the olive oil, lemon juice and salt. Drizzle over salad. Lightly toss everything together and serve.

*To crisp up the loaf, place slices onto a baking pan and bake in preheated 350F (180C) for about 3 minutes. Allow to cool before breaking into bite size pieces.

Yield: Makes one 9x5" loaf or three 5 1/2 x 3" loaves