

FATTOUSH-LIKE SALAD

a couple of bread balls shattered into pieces
olive oil
1/2 tsp sumac
baby lettuce leaves
1/2 cup canned garbanzo beans, rinsed
smoked paprika
tomato pieces
cucumber pieces
for vinaigrette:
juice of 1 lime
1/4 cup olive oil
salt and pepper to taste
1/2 tsp sumac
1/8 tsp ground allspice

Heat the olive oil in a non-stick skillet, add the pieces of bread and sautee for a few seconds. Season with the sumac and reserve over paper towels to remove excess oil.

Prepare the garbanzo beans: coat them very lightly with olive oil, add smoked paprika, a touch of salt and microwave for 30 seconds. Remove from microwave and allow it to cool before adding to the salad.

Make the vinaigrette by emulsifying all ingredients together. Assemble the salad in a large bowl, add the vinaigrette and pieces of seasoned bread. Serve right away.