

Za'atar Tomato Salad

Tomatoes and cucumber with a fresh and aromatic za'atar dressing.

This is a **Greek**¹ recipe, but could be from any eastern Mediterranean country.

Ingredients

- half cucumber
- 3 medium tomatoes
- 1 **FAIRTRADE** lemon
- 15 ml Zaytoun **FAIRTRADE** olive oil
- 10 ml Zaytoun **Fair Trade** za'atar herb mixture
- to taste **FAIRTRADE** freshly ground black pepper

Assembly

Pour the dressing over the salad and turn gently.
Chill in the refrigerator.

To serve

Serve chilled as a side salad to a main course, or with toast as a snack or starter.

Variations

A finely chopped yellow bell pepper would add extra colour and flavour.

Method

Notes

Exact quantities of salad are not crucial, so substitute cherry tomatoes if necessary.

Choose the freshest, juiciest salad ingredients that you can find.

The juices from the salad extract extra flavour from the za'atar making this really delicious.

Preparation

Juice the lemon.

Wash and chop the tomatoes very fine.

Wash and chop the cucumber as fine as the tomatoes.

Pour the oil and lemon juice into a small bowl (or a dressing shaker) and mix well.

Add the za'atar mix, a good grind of black pepper, and a big pinch of salt. Mix well.

¹<http://www.fairtradecookbook.org.uk/countries/greece.htm>