

Mediterranean Chopped Salad with Spiced Pita Chips

Serves 4 to 6:

Ingredients

3 romaine hearts, chopped
2 ripe beefsteak tomatoes, diced
1 english or hothouse cucumber, peeled and diced
1 small red onion, diced
8 ounces feta cheese, preferably French Valbresso, diced
6 ounces Kalamata olives (with pits)
4 roasted peppers from a jar, chopped
6 ounces hummus
8 stuffed grape leaves

Spiced Pita Chips:

4 mini pitas, split and quartered
extra virgin olive oil
za'atar spice
fleur de sel
nigella seeds, or black sesame seeds

Red Wine Vinaigrette:

1 garlic clove, pressed
2 teaspoons red wine vinegar
1 teaspoon dijon mustard
1/2 cup extra virgin olive oil

Preparation

Chop up romaine hearts, wash them, and spin dry in a salad spinner.
Put the lettuce into a large salad bowl and top with diced tomatoes, cukes, and red onion.
Top chopped veggies with cubed French feta, Kalamata olives, and chopped roasted peppers.

Make Spiced Pita Chips: preheat oven to 325 degrees.
Using a sharp knife, split mini pitas in half.
Brush halves with olive oil and sprinkle with za'atar spice, fleur de sel and nigella seed.
Cut pita halves into quarters and lay out on a baking sheet.
Bake for 10 to 12 minutes, watching closely, until crisp and golden brown.

Make Red Wine Vinaigrette: whisk together garlic, red wine vinegar, dijon, kosher salt and black pepper. Slowly add in extra virgin olive oil, until dressing is emulsified. Taste and adjust seasoning as needed.

Toss big salad with vinaigrette and serve hummus, grape leaves and pita chips alongside.

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