

# Fattoush Salad with Persian Fetta and Pomegranate Molasses Dressing

SERVES 4



## INGREDIENTS

- 275g jar Yarra Valley Dairy Persian Fetta
- 1/3 cup pomegranate molasses
- 1/3 cup lemon juice
- 1 tsp sumac
- Salt and pepper to taste
- 2-3 baby cos lettuce cut into wedges.
- 2 Lebanese cucumbers finely sliced
- 12 red radishes finely sliced
- 6 spring onions finely sliced
- 500g cherry tomatoes halved
- 1 bunch mint, leaves picked
- 100g pita crisps
- Micro herbs to garnish (optional)

## METHOD

1. Drain oil from fetta, reserving ½ cup of the oil for the dressing.
2. Whisk pomegranate molasses, reserved fetta oil, lemon juice and sumac. Season to taste and set aside.
3. Arrange the lettuce, radish, cucumber, spring onions and cherry tomatoes on a serving dish. Drizzle with the dressing.
4. Crumble the Yarra Valley Dairy Persian Fetta over salad finishing with the pita crisps and micro herbs (if desired).

