

# DAMAS POMEGRANATE FATTOUSH RECIPE

By Fuad Alnirabie, chef-owner of the [restaurant Damas](#). Courtesy of [La Presse](#). Adapted by [Alicia Pettis](#).

**Yield:** 8 servings | **Time:** 30 minutes

Colorful, crunchy Middle Eastern salad with crispy pita chips and a pomegranate vinaigrette.

## SALAD INGREDIENTS:

- 1 tsp. dried mint
- 1/2 tsp. [flakey Aleppo pepper](#)
- 1 tbsp. [ground sumac](#)
- 3 cups of chopped romaine lettuce (about 1 head of romaine)
- 1 medium tomato, cut into 1/2 inches, diced
- 1 cucumber, cut into 1/2 inches, diced
- 1/2 cup red bell pepper, cut into 1/2 inches, diced
- 1/2 cup yellow bell pepper, cut into 1/2 inches, diced
- 1/2 cup green bell pepper, cut into 1/2 inches, diced
- 6 radishes, very thinly sliced
- 15 fresh mint leaves, coarsely chopped
- 2 tbsp. coarsely chopped flat-leaf parsley
- 1/2 cup pomegranate seeds (about 1 large pomegranate)
- 2 crispy spiced pitas, cut into small rectangles\*\* (recipe below)
- 2 tbsp. pomegranate molasses vinaigrette\*\*\* (recipe below)



## \*\*CRISPY SPICED PITA RECIPE:

- 2 white pitas (if you'd like to make your own, [here is my favorite recipe](#))
- 1/2 tsp. za'atar (if you cannot find this spice, you can [mix it yourself with this recipe](#).)
- 1/2 tsp. ground sumac
- Fleur de sel or freshly ground salt and pepper, to taste
- 2 tbsp. olive oil

## \*\*\* POMEGRANATE MOLASSES VINAIGRETTE

- 1 tbsp lemon juice
- 1 tbsp apple cider vinegar
- 1 tbsp pomegranate molasses (can be hard to find, so might need to make it yourself)
- 1/2 tsp. sea salt
- More or less 1/2 cup of your best olive oil

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## PREPARATION

**1. For the Crispy Spiced Pita:** Start by preheating the oven to 350°F. In a bowl, mix the small rectangles of pita with the olive oil, za'atar, sumac, and salt. Place on a baking sheet and put it into the oven. Bake until the pitas are golden brown and crispy.

**2. For the Pomegranate Molasses Vinaigrette:** In a bowl, combine all the ingredients for the vinaigrette, except the oil. With a whisk, drizzle the oil to emulsify.

**3. For the full Fattoush Salad:** Place all the Fattoush ingredients in a large bowl, reserving a full mint leaf or two. To serve, add the vinaigrette, and the crispy spiced pita pieces, and mix. Top with a mint leaf.