



## Zaatar Salad

Bold & delicious adaptation of the traditional version in the Levant. It has strong flavors from thyme leaves & feta cheese with a zingy citrus dressing.

**Nutrition Facts Per Serving:** Calories 570, Protein 18g, Carbs 36g, Fat 43g

Cooking process and additional ingredients added at home will affect the total value.

**Preparation Time:** 5 min



## INGREDIENTS

Thyme Leaves

Green Onion

Greek Feta Cheese

Almonds

Pomegranate Seeds

Raisins

Our Own Signature Dressing

# METHOD

1. Rinse raisins with tap water then soak in hot water for 5 minutes, drain and discard water. Leave in colander to dry.
2. Remove cheese from packaging and chop to bite-size cubes or crumble in a large bowl.
3. Add thyme leaves, spring onions, almonds, pomegranate seeds and drained raisins.
4. Shake dressing well to homogenize.
5. Add dressing to bowl and toss gently to combine. Serve immediately & enjoy as salad or condiment.



**BON APPETIT**