

Recipe from I Will Not Eat Oysters

FENNEL & RADISH FATTOUSH

MAKES 4 SIDE SERVINGS

THE THINGS

DRESSING

1 ½ tbsp fresh lemon juice
2 tsp honey
2 ½ tbsp olive oil
¼ tsp salt

PITA CHIPS

1 fluffy Israeli Pita, torn into 1" pieces
oil for frying *or* olive oil for baking
salt

FATTOUSH

1 small fennel bulb, sliced thinly
½ head radicchio, chopped finely
1 watermelon radish, sliced thinly, regular radish is fine too
1 kibry or Persian cucumber sliced thinly
½ gala or honey crisp apple, sliced thinly
1 tsp sumac
Maldon salt
fennel fronds for garnish

THE WAY

DRESSING

Whisk all the ingredients together in a small bowl and set aside.

PITA CHIPS

FOR FRYING: Pre-heat your frying oil to 375°F. Fry pita chips for 1 ½ - 2 minutes until golden brown and crispy. Remove from the oil and toss with a sprinkle of salt.

FOR BAKING: Pre-heat your oven to 400°F and line a sheet pan with tin foil. Toss the torn pita with a generous amount of olive oil and a healthy sprinkle of salt. Spread the pieces onto the sheet pan in one even layer and toast in the oven for 10 minutes until golden brown and crispy.

FATTOUSH

Toss the fennel, radicchio, radish, cucumber, apple, sumac, pita chips, and dressing together in a large bowl right before serving.

Season with a touch of Maldon salt and garnish with some of the fennel fronds. Enjoy!

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