



BREADED MINI FILLETS SUMMER FATTOUSH SALAD

by Chef David Cocker

USING: REUVEN FULLY COOKED BREADED MINI FILLETS

Prep & Cook Time: 15 minutes

Servings: 1

INGREDIENTS

3 pieces Reuven Fully Cooked Breaded Mini Fillets
(Product Code 10512)

¼ cup cucumber, diced

4 cherry tomatoes, halved

1 radish, thinly sliced

¼ cup bell pepper

2 leaves fresh mint, chiffonade

2 tbsp parsley, finely chopped

2 tbsp scallions, sliced

1/3 cup iceberg lettuce, torn

1/2 cup toasted pita pieces or croutons

Sumac Dressing

1 tsp fresh garlic, minced

1 tbsp honey

1 tsp paprika

1 tsp sumac

1 tbsp olive oil

1 tbsp lemon juice

salt & pepper to taste

PREPARATION

Prepare Reuven Fully Cooked Breaded Mini Fillets according to package directions and set aside.

In a large bowl, add the salad dressing ingredients: garlic, honey, paprika, sumac, olive oil, lemon juice, salt, and pepper. Whisk together until the dressing is emulsified and well blended.

Add the cucumber, tomatoes, radish, bell pepper, lettuce, mint, parsley, and scallions to the large bowl of dressing and toss to combine.

Add the toasted pita pieces or croutons to the salad immediately before serving and gently toss again.

Top with prepared Reuven Fully Cooked Breaded Mini Fillets.



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