

Middle Eastern Tomato & Red Onion Salad with Za'atar



 **5 MIN**
PREP TIME

 **4**
SERVINGS

Ingredients

- ½ small red onion thinly sliced
- 5-6 vine or heirloom tomatoes, sliced
- Juice of ½ a lemon
- 3 tablespoons extra virgin olive oil
- ¼ cup mint leaves, packed
- ½ teaspoon salt
- ½ teaspoon sumac
- 1 ½ teaspoon za'atar, divided

Instructions

1. Add the sliced onions, tomatoes, and mint leaves to a large mixing bowl.
2. In a small bowl, whisk together the olive oil, lemon juice, salt, sumac, and 1 teaspoon of za'atar to create the dressing.
3. Pour the dressing over the salad and gently mix to coat everything evenly.
4. Before serving, sprinkle the remaining ½ teaspoon of za'atar on top, along with an optional drizzle of olive oil.
5. Enjoy fresh or refrigerate for deeper flavor!

Enjoy!