



TURKISH SUMAC ONION SALAD

The perfect condiment for grilled meats or mezze, this Turkish sumac onion salad has thinly sliced red onions tossed with tangy sumac, fresh parsley, and bright lemon juice



10 MIN
PREP TIME



10 MIN
TOTAL TIME



4
SERVINGS

Ingredients

- 1 medium sized red onion, sliced thin
- 2 tablespoons olive oil
- 1 tablespoon sumac
- Juice of 1 lemon
- ½ teaspoon kosher salt
- 1 small bunch fresh parsley leaves, roughly chopped

Instructions

1. Add all ingredients to a bowl and toss to combine.
2. Taste for seasoning and adjust as needed (more salt or more sumac, for example).
3. Let marinate while you prepare the rest of your meal.

Notes

- Sumac onion salad will last covered in the refrigerator for 2 days.
- Other substitutions include adding fresh mint or cilantro, or za'atar in addition to sumac.
- Use a mandolin for super thin onion slices.
- If the onion is too strong, soak the onion slices in cold water for 10 minutes to remove some of the sharpness.

Enjoy!



TURKISH SUMAC ONION SALAD

The perfect condiment for grilled meats or mezze, this Turkish sumac onion salad has thinly sliced red onions tossed with tangy sumac, fresh parsley, and bright lemon juice



10 MIN
PREP TIME



10 MIN
TOTAL TIME



4
SERVINGS

Ingredients

- 1 medium sized red onion, sliced thin
- 2 tablespoons olive oil
- 1 tablespoon sumac
- Juice of 1 lemon
- ½ teaspoon kosher salt
- 1 small bunch fresh parsley leaves, roughly chopped

Instructions

1. Add all ingredients to a bowl and toss to combine.
2. Taste for seasoning and adjust as needed (more salt or more sumac, for example).
3. Let marinate while you prepare the rest of your meal.

Notes

- Sumac onion salad will last covered in the refrigerator for 2 days.
- Other substitutions include adding fresh mint or cilantro, or za'atar in addition to sumac (we have za'atar!)
- Use a mandolin for super thin onion slices.
- If the onion is too strong, soak the onion slices in cold water for 10 minutes to remove some of the sharpness.

Enjoy!