

FRESH TOMATO AND CHILLI SALAD

Source: Olives. Lemons and Za'atar by Rawia Bishara

Serves 4-6



- Plum tomatoes, peeled and diced, at room temperature – 8
- Red or white onion, diced – 2 small
- Chilli (jalapeño, long green or red) – 2
- Fresh mint, chopped – 4½ tsp or dried – 1 TBSP
- Garlic, finely chopped – ½ tsp
- Extra virgin olive oil - 120ml
- Fresh lemon juice – 4 to 6 TBSP
- Sea salt – ½ tsp or to taste

In a medium serving-bowl, combine the tomatoes, onions and chilli with the mint, garlic, oil, lemon juice and salt. Toss thoroughly to combine.

Taste and adjust the oil, lemon juice and salt and serve