

North African Salad

Makes 4 servings

Sumac is one of my favorite spices. It's zingy and fresh, and it's really what makes this salad special. It's definitely worth going to the effort to get, and it's becoming more readily available in supermarkets—it's lovely in other salad dressings or simply sprinkled on fresh tomatoes, so you'll definitely find other uses for it.

This salad is incredibly tasty, simple, and summery.

Extra virgin olive oil

Maldon salt or other flaky salt

Freshly ground black pepper

1/2 English cucumber, seeded and diced

3 tomatoes, seeded and diced

1/2 red onion, finely chopped

1 whole scallion, finely sliced

1/2 garlic clove, minced

1 radish, finely sliced

1/2 red bell pepper, diced

1 cup loosely packed flat-leaf parsley leaves

1/2 cup loosely packed mint leaves

1/2 cup loosely packed dill sprigs

½ cup of loosely packed cilantro leaves

Juice of 1/2 lemon

1 teaspoon ground sumac

Agave nectar

2 handfuls of great quality feta

1. In a glass bowl, mix the cucumber, tomato, onion, scallion, garlic, radish, pepper, and herbs. Toss with the lemon juice, sumac, and olive oil. I like to add a little squeeze of agave nectar just to even out the lemony punch of the sumac. Check the seasoning and adjust to your taste.
2. Crumble the feta in when you're ready to serve, give it a good mix around and your salad is ready!

**recipe by Jane Coxwell, from Fresh, Happy, Tasty: An Adventure in 100 Recipes*