

PIYAZ SALAD

INGREDIENTS

1 can cannellini beans drained
2 tomatoes diced
1/2 red onion thinly sliced
1 cup fresh parsley chopped
1 tsp sumac
1/2 tsp Aleppo pepper
1/2 tsp salt
1 lemon juice of
2 tbsp olive oil

METHOD

Step 1

Place the drained cannellini beans in a large bowl and add chopped tomatoes, sliced red onions and chopped parsley to the beans. Stir well and set aside.

Step 2

In a small bowl, mix sumac, Aleppo pepper, salt, lemon juice and olive oil and pour it on the salad.

Step 3

Toss the salad with the dressing and refrigerate for 30 minutes. Serve cold as a side dish.

THE
COOKERY

by The Secret Jozi Chef