

# PIYAZ SALAD

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## 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

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by The Secret Jozi Chef