



FARMERS MARKET

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Hummus Heaped with Tomatoes and Cucumbers

Serves 4

Ingredients

4 large pitas, toasted, cut into wedges

2 cups prepared hummus (your favorite recipe, or your favorite brand)

Olive oil

1 1/2 cups (8 ounces) cherry tomatoes, chopped small, plus more to taste

8 ounces small cucumbers, washed, unpeeled, chopped small

1/4 medium red onion, chopped small

Juice of half a lemon

Salt and freshly ground black pepper

Sumac and/or za'atar (optional)

1 to 2 tablespoons finely chopped parsley, or a mix of parsley, mint, and chives, plus more for garnish

Spread hummus on a large plate with the back of a spoon, creating swirls and cavities.

Drizzle it lightly with olive oil, just to freshen it up.

Mix tomatoes, cucumbers, onion, lemon, about 1 1/2 tablespoons olive oil, plus salt and pepper to taste in a bowl. If you have sumac, add about 1/4 teaspoon. Stir in herbs. Heap salad on hummus, arrange pita wedges all around. Finish with additional za'atar, sumac, and/or fresh herbs.

Credit: smittenkitchen.com