



### **Sumac Supper Salad**

#### **Ingredients**

4 cups baby arugula  
1 red onion, peeled, thin sliced  
1 cucumber, seeds removed, chopped  
1/2 cup pitted kalamata black olives, halved  
1/2 cup coarse chopped red peppadew peppers  
1/4 cup pomegranate seeds  
1/3 cup pistachios  
1/3 cup goat cheese crumbles

#### **Salad Dressing:**

4 Tablespoons olive oil  
2 Tablespoon lemon juice  
1/4 teaspoon sumac  
1 teaspoon granulated sugar, optional

Place arugula, onion, cucumber, olives, peppers, pomegranate seeds, and pistachios in large salad bowl.

Whisk the dressing ingredients in a small bowl. Pour over salad; toss to coat. Lightly toss in goat cheese crumbles. Serve immediately. Serves: 4 to 6

**About the Recipe:** A fresh light salad with lemon sumac dressing. If you don't have sumac, substitute cumin and grated lemon for the seasoning. Feel free to add or subtract your favorite salad ingredients.