



Ezme -Turkish Tomato Pepper Salad

A spicy side dish salad served in Turkish restaurants

2 tomatoes diced
1/4 small onion, diced
1 Tablespoon curly parsley, finely chopped
1/8 cup roasted red peppers finely chopped
1 Tablespoon jalapenos deli sliced, pickled or jarred type
1/2 teaspoon mint fresh, chopped
1-1/2 Tablespoons olive oil
1/2 Tablespoon fresh lemon juice
1/4 teaspoon cayenne pepper
1/8 teaspoon smoked paprika
1/4 teaspoon Kosher salt
1/4 teaspoon oregano
1/2 teaspoon honey
1 dash cinnamon
Serve with: warm pita bread

In a glass bowl. mix diced tomatoes, onions, parsley, red peppers, jalapenos, and mint.

In a separate bowl, place the rest of the ingredient; stir until well combined.
Pour over the tomato mixture, stirring to coat all the ingredients.
Let mixture sit for about 2 hours before serving. Serves: 4
Serve with warm pita bread

About the Recipe: This is a spicy Turkish salsa or mezze type dish, served as a side dish or type of salad. If serving a larger party, double this recipe.

Recipe Shared by: Analida on Twitter; uses Mezzetta products

For More Information See: <https://ethnicspoon.com/ezme-turkish-tomato-and-pepper>