



Turkish Parsley Salad

It's amazing how a simple bowl of parsley and onion is transformed into something delicious by a tangy pomegranate molasses dressing.

Serves 2 as a side dish



INGREDIENTS

- ½ cup flat-leaf parsley leaves, roughly chopped
- ¼ cup mint leaves, roughly chopped
- ½ small red onion, very finely sliced
- 2 teaspoons pomegranate molasses (10ml)
- 1 teaspoon strained lemon juice (5ml)
- 1 teaspoon ground sumac
- ½ teaspoon salt flakes
- 1 tablespoon extra virgin olive oil (20ml)

METHOD

1. Combine parsley, mint and onion in a mixing bowl.
2. Whisk molasses, lemon juice, sumac and salt together, whisk in oil.
3. When ready to serve, pour over parsley mixture and toss well to combine.
4. Transfer to a serving bowl.