

Chef Reilly's

ISRAELI SALAD

4 small Israeli cucumbers

(If you can't get small or Israeli cucumbers, you can use English or Large cucumbers. If using English or Large cucumbers, use one to two.)

3 large Tomatoes

(Roma or any tomato you like)

1 Red Bell pepper

2 Green Onions

Dressing:

3 tbsp Olive oil (Extra Virgin)

3 tbsp Fresh lemon juice (1 Fresh lemon)

Salt & Pepper to taste

1 tbsp Za'atar or to taste

Take it up a notch and add any fresh herb (Basil, Rosemary your choice)

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Finely Dice the vegetables! In Israel the Salad is chopped to the finest most perfect dice! I like to medium dice my Israeli Salad! Peeling the cucumbers is optional.



Mix together the lemon juice, olive oil, salt, pepper, and Za'atar in a bowl.



Combine the vegetables with the dressing and serve!

Questions email greg@maranathatours.com

Simple, Healthy and
Really Good. Serve
as a side salad or as
a topping.

-Chef Reilly



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