

PALESTINIAN BRUNCH



RECIPE CARD

SALATA ARABIA

photo credit: phoebe rison/[the olive tree kitchen](http://theolivekitchen.com)

Why not invite your friends, fellow foodies and local Palestine supporters over for a delicious and informative cultural morning of a traditional PALESTINIAN BRUNCH?

This is a great chance to enjoy Palestinian food and culture and share time with like-minded people while raising money for the essential campaigns we run to support Palestinians.

A fresh and zingy salad which can be rustled up in no time. This recipe is part of our Palestinian brunch fundraising pack. All recipes are available at www.sabeel-kairos.org.uk/fundraising

Ingredients:

- 6 plump on-the-vine tomatoes, finely chopped
- 2.5 inches of cucumber, finely chopped
- - ¼ white onion, finely chopped
- 1 handful of fresh mint leaves, finely chopped
- 1 pinch of Himalayan pink salt
- juice from ½ a lemon
- 3-4 glugs of extra virgin olive oil

Method:

Simply mix all the ingredients into a bowl and serve while fresh!

Want to use authentic Palestinian olive oil and support Palestinian farmers? Check out www.zaytoun.org to find your local supplier!

Sabeel-Kairos

Taking Action for Palestine

www.sabeel-kairos.org.uk
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Have a great morning and do send us some of your photos! All recipes are kindly provided by Phoebe Rison and her Mama Nadia Aranki-Stoves from The Olive Tree Kitchen. Please send cheques for money raised with a covering letter and any photos you would like to share with us to: Sabeel-Kairos, Office above Age UK, 60 The Parade, Oadby