

# Fattoush Wedge Salad with Sumac

a recipe from [www.maureenabood.com](http://www.maureenabood.com)

*Pile some of the tomato, onion and pita chips around the wedge on the plate. Be sure to clean the romaine all the way through and down to the core by each leaf away from the core and running plenty of cool water through. Makes 4 wedge salads.*

*For the lemon vinaigrette:*

2 tablespoons freshly squeezed lemon juice  
½ teaspoon garlic powder  
½ teaspoon salt  
4 tablespoons olive oil

2 heads of romaine, cleaned, with outer layers removed  
1 cup cherry tomatoes, quartered  
¼ cup thinly sliced Vidalia onion  
Pita chips  
2 tablespoons sumac  
10 large mint leaves, sliced thin (chiffonade)  
Freshly ground black pepper

For the vinaigrette, in a small bowl, combine the lemon, garlic powder, salt, and olive oil with a small whisk or fork until emulsified.

Trim the romaine and slice off the bottom of the core. Cut each head in half and arrange on a platter.

Place the tomatoes and onion in a small bowl and dress with a bit of the vinaigrette. Scatter the tomatoes, onion, and pita chips over the romaine halves and all around the platter (scoop these over the salad when it's served).

Sprinkle the sumac and mint over the wedges (and a little on the platter for show) and season with freshly ground black pepper.

Pour the remaining dressing evenly over each wedge. Sprinkle a little more sumac over the salads and a pinch of salt. When serving, scoop the extra vegetables and pita from the platter over the wedge.