



Turkish Shepherd's Salad // Çoban Salata

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Serves 4

This is the most popular Turkish salad, one which you'll find all around Türkiye. It goes well with most meats and fish, but can also be enjoyed as a meal on its own, with some crusty bread and fresh Turkish cheese.

Ingredients

3-4 medium size Persian cucumbers, cut in half lengthwise and roughly chopped
3 medium tomatoes, roughly chopped
3 spring onions, finely chopped
One handful of flat leaf or curly parsley, roughly chopped
2 tablespoons good quality extra virgin olive oil
Juice of ½ lemon
1 teaspoon sumac
Sea salt and freshly ground black pepper, to taste

Preparation

Combine the cucumbers, tomatoes, spring onions and the parsley in a bowl. Add the olive oil and lemon juice and mix all together. Season with salt, ground black pepper, and sumac. Serve freshly made.

Recipe adapted from *Ozlem's Turkish Table*

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