Hatay zahter salad (thyme salad)

Whole recipe

Ingredients

500 g	Zahter (fresh wild thyme)
200 g	Onion 1¾ pc
60 g	Parsley 1¼ glass
165 g	Pomegranate molasses
200 g	Olive oil 1 glass
4 g	Paprika ½ tbsp
8 g	Salt 1¼ tsp
220 g	Tomato 1¾ pc
3 g	Garlic 1 clove

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Wash the zahter, pick the leaves and chop them.
2. Chop the washed onion and parsley and mix them with the zahter.
3. Add the pomegranate molasses, red pepper, olive oil and salt, rub everything together by hand and serve.
4. If you like, chop the tomato and garlic and add them on top.

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