

# Crunchy Tomato Salad

## Ingredients

- 3 heirloom tomatoes
- 2 oz mixed cherry tomatoes
- 1 ½ tsp salt
- 1/2 lemon (juiced)
- 1/2 tsp lemon zest
- 1 garlic clove (grated)
- 6 tbsp olive oil
- 2 tbsp za'atar
- 2 cups Stacy's® Simply Naked® Pita Chips
- 1 ½ tsp honey
- 3 ½ oz Greek Feta
- 1/2 cup mint leaves

## How to make it

1. Cut heirloom tomatoes into wedges and halve the mixed cherry tomatoes.
2. Transfer tomatoes to a bowl and season with salt.
3. In a small saucepan, heat olive oil. Once it starts to simmer, add za'atar and cook for 2 minutes. Then stir in lemon zest and garlic.
4. In a medium bowl, mix Stacy's® Simply Naked® Pita Chips, 2 tbsp za'atar oil and salt.
5. In a small bowl, mix remaining za'atar oil, lemon juice, honey and salt.
6. Slice feta into small pieces and add to bowl of tomatoes. Add mint leaves. Drizzle dressing over and toss.
7. Enjoy immediately for crunchy chips.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	5 min	15 min	3

## Made with



Stacy's® Simply Naked® Pita Chips