

Çoban Salata

Fresh Turkish Shepherd's Salad (Çoban Salata) with tomatoes, cucumbers, peppers, and herbs. Easy 10-minute recipe perfect for any meal.

10 min

HAZIRLIK

10 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Çoban Salata

Malzemeler

- 1 onion
- 2 tomato
- 2 green pepper
- 2 cucumber
- 9 sprig parsley
- 9 sprig mint

Yapılış

- Prepare the vegetables**

Dice the cucumber into 1/2-inch cubes, removing the peel if desired. Dice the 2 tomatoes into matching 1/2-inch cubes, discarding any tough core pieces.
- Dice the 2 onions into 1/2-inch pieces to match the other vegetables. Remove seeds and membranes from the 2 peppers, then dice into 1/2-inch pieces.
- Remove leaves from the 9 sprigs of parsley and 9 sprigs of mint, discarding thick stems. Finely chop the herbs until they're small enough to distribute evenly throughout the salad.
- Assemble the salad**

Combine all diced vegetables and chopped herbs in a large serving bowl. Toss gently with your hands or a large spoon to distribute ingredients evenly.
- Drizzle with olive oil and fresh lemon juice to taste, typically 3-4 tablespoons oil and 2-3 tablespoons lemon juice. Season with salt and black pepper.
- Toss the salad thoroughly to coat all ingredients with the dressing. Let rest for 10-15 minutes at room temperature to allow flavors to meld before serving.

İpuçları

Use the ripest, most flavorful tomatoes you can find – they're the star of this salad and will make or break the final result.

Cut all vegetables into uniform small dice (about 1/2 inch) to ensure even distribution of flavors and the perfect bite every time.

Salt the diced onions and knead them gently to remove their sharp bite while maintaining their pleasant crunch and flavor.

Don't overdress the salad – a light coating of olive oil and lemon juice is all you need to let the fresh vegetable flavors shine.

Let the salad rest for 10-15 minutes after mixing to allow the flavors to meld, but don't let it sit too long or it will become watery.

Use fresh, high-quality olive oil and freshly squeezed lemon juice for the best flavor – bottled lemon juice won't give the same bright, fresh taste.

Serve immediately after dressing, or if making ahead, keep the dressing separate and toss just before serving to maintain crisp textures.

Save any leftover salad juices to dip bread into – it's a delicious bonus that captures all the concentrated flavors.