

Ka??k Salatas?

Fresh Turkish Ka??k Salatas? (Spoon Salad) with tomatoes, cucumbers, and herbs in tangy pomegranate molasses dressing. Ready in 20 minutes!

20 min

HAZIRLIK

20 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Ka??k Salatas?

Malzemeler

- 4 tomato
- 2 cucumber
- 0.5 bunch parsley
- 0.5 capia pepper
- 3 green pepper
- 1 onion
- 1 tbsp pomegranate molasses
- 4 tbsp olive oil
- 1 tsp chili flakes
- 1 tsp pepper paste
- 0.5 tbsp dry mint
- 0.5 lemon
- 1 tsp salt
- 3 ice

Yap??l???

- Prepare the vegetables**

Wash and dry 4 tomatoes, 2 cucumbers, and 0.5 bunch parsley thoroughly. Dice the tomatoes into small 1/4-inch cubes, removing the seeds and excess juice as you cut.
- Peel the cucumbers and dice into small 1/4-inch cubes, discarding the seeds. Finely chop the parsley, removing thick stems.
- Dice 0.5 red bell pepper into small 1/4-inch pieces. Finely mince 3 green chilies and 1 onion.
- Combine all diced vegetables and chopped parsley in a large serving bowl. Toss gently with clean hands to distribute evenly.
- Make the dressing**

Whisk together 1 tbsp pomegranate molasses, 4 tbsp olive oil, 1 tsp red pepper flakes, 1 tsp salt, 0.5 tbsp lemon juice, and 0.5 tsp dried mint in a small bowl until well combined.
- Finish and serve**

Pour the dressing over the vegetables and toss thoroughly until all pieces are evenly coated. Add 1 tsp sumac and toss again.

7 Taste and adjust seasoning with additional salt or lemon juice as needed. Serve immediately with spoons while fresh and crisp.

?puçlar?

Use the sharpest knife you have to ensure clean cuts that won't crush the vegetables and release excess moisture.

Salt the chopped tomatoes lightly and let them drain in a colander for 10 minutes before mixing to prevent the salad from becoming watery.

Chill all vegetables in the refrigerator for at least 30 minutes before chopping for extra crispness.

Add the ice cubes just before serving – they should be small enough to distribute evenly throughout the salad.

Taste and adjust the pomegranate molasses gradually, as brands can vary significantly in sweetness and acidity.

For the best flavor, let the dressed salad rest for 5 minutes before serving to allow the flavors to meld.

Remove parsley stems completely as they can be tough and bitter – use only the leaves.

Store leftover salad without ice cubes and add fresh ones when serving again.