



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Shepherds Salad

Çoban Salatası



1 onion, medium size  
2 tomatoes, medium size  
1 cucumber, medium size  
2 long green peppers  
5-6 parsley stems  
1/2 tsp sumac  
3/4 tsp salt

For Sauce:  
2 tbsp olive oil  
Juice of half lemon

- # Cut the onion into half circle shaped pieces, drizzle sumac and salt on it, rub until it softens a little bit.
- # Dice the tomatoes, slice the peppers finely, and slice the cucumbers into half circles.
- # Mix all the ingredients, and add onto the sliced and rubbed onion.
- # Mix the lemon juice with olive oil in a small bowl, and pour all over the salad.
- # Finally sprinkle finely sliced parsley all over.

**Note:** Because of using salt while rubbing the onion, there is any need to add more salt.