

# Turkish Salad

Recipe By *Dining In*



Cooking and Prep:  20  
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Serves:  10

No Allergens

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat

**Diet:** Vegetarian, Vegan,  
Pescetarian, Gluten Free,  
Sugar Free

**Source:** Dining In

Spice lovers will be familiar with this spicy Turkish pepper and tomato dip, but did you know it was super simple to make on your own at home? In just a few minutes Turkish Salad will be ready to serve.

## Ingredients (9)

### Main ingredients

- 2 pounds sweet red pepper
- 1 or 2 hot peppers
- 2 tomatoes
- 1 large onion

- 3 cloves garlic, minced, or 3 cubes Gefen Frozen Garlic
  - 1 tablespoon oil
  - 1 teaspoon salt, divided
  - 1/2 teaspoon cumin
  - Gefen Organic Chickpeas (*optional*)
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## Start Cooking

### Prepare the Dip

1. Finely chop all vegetables and sauté in oil with half a teaspoon salt, over low flame, for 15 minutes.
2. Add garlic and more salt and cumin to taste. Serve warm or cold. Add chickpeas, if desired.

#### Note:

Keeps well in the refrigerator.

#### Credit

Photography and Styling by Chavi Feldman