

Salad Shirazi

Persian Salad from City of Shiraz

5 Persian cucumbers

(or 2 English cucumbers, the idea is to use seedless cucumbers)

4 round tomatoes

1 medium red onion

1/2 cup fresh lime juice

1 tbsp dry mint

1 tbsp oil (optional)

salt & pepper

Here is the thing though, you have to small dice $A\ f\ f$ of them and they have to be, give or take, the same size. Think of it as a Persian Pico de Gallo! Now let's get choppin'!

And Voila! Here they are all nice and chopped up!

Season with salt, pepper and add dried mint.

Mix well, cover and place in the fridge for 20 minutes.

Make sure to taste the salad to make sure that there is enough salt.

In the mean time juice fresh lime.

Oil is optional for the dressing. If you would like to add oil, then add 1 tablespoon of extra virgin olive oil.

Pour lime juice and olive oil over the salad. Mix well and refrigerate for at least one hour before serving.

Salad Shirazi can be served with any Persian meal.

by My Persian Kitchen