

Spinach, Feta & Sumac Salad

Ingredients

250g baby spinach leaves
200g feta cheese
1 tbsp fresh oregano leaves
75g lightly toasted pinenuts
1 tbsp red wine vinegar
4tbsp extra virgin olive oil
1/2 clove garlic
2 tsp sumac
salt and pepper to taste

Method

Wash the spinach leaves carefully and spin dry.

To make the dressing whisk the vinegar, olive oil, garlic and sumac together.

Put the spinach in a bowl with the feta, oregano and pinenuts. Toss together with the dressing.

Serving Suggestions:

Delicious served with pitta bread brushed with butter and oven crisped.