

# CHOPPED ARABIC SALAD

SERVES 4 TO 6 (SIDE DISH)

Active time: 30 min Start to finish: 30 min

*This salad is wonderfully refreshing even without purslane, but if you can find the green at your produce market, it's worth using for the nice crunch it adds.*

- 1 lemon
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon black pepper
- 3 tablespoons olive oil
- 2 ( $\frac{1}{2}$ -lb) cucumbers, peeled, halved lengthwise, seeded, and cut into  $\frac{1}{4}$ -inch dice (2 $\frac{1}{3}$  cups)
- 1 lb tomatoes (3 medium), cut into  $\frac{1}{3}$ -inch dice (2 $\frac{1}{2}$  cups)
- 1 cup finely chopped red onion (1 small) or 1 cup chopped scallions (about 5)
- 1 cup coarsely chopped purslane (optional)
- 1 cup finely chopped fresh flat-leaf parsley (from 1 large bunch)
- $\frac{1}{2}$  cup finely chopped fresh mint (from 1 bunch)

► Cut peel, including all white pith, from lemon with a sharp paring knife. Working over a bowl, cut segments from half of lemon free from membranes and transfer

segments to a cutting board, then squeeze juice from membranes and remaining  $\frac{1}{2}$  lemon into bowl. Transfer 2 tablespoons juice to a large bowl, then finely chop segments and add to measured juice. Add salt, pepper, and oil, whisking to combine, then stir in remaining ingredients.