

# Purslane Salad



This Middle Eastern inspired recipe takes the slightly peppery taste of purslane and complements it with tahini, lemon and garlic and a touch of heat with red pepper flakes. Topped with a bit of crunch, this is a knockout salad. Incredibly nutritious as well.

Serves 4

Prep time: 15 minutes

## Ingredients

1 generous bunch of purslane, leaves stripped from stems (small stems can be chopped and included)

3 tablespoons tahini

juice of ½ lemon

1 clove garlic, minced

½ teaspoon red pepper flakes

¼ cup extra virgin olive oil

water as needed

toasted pepita garnish, as desired



## Directions

Rinse purslane leaves thoroughly (because it grows so close to the ground, it catches soil and/or sand). Set aside in a mixing bowl.

Blend tahini, lemon juice, garlic, and pepper flakes. Add olive oil. Then add water, a tablespoon at a time, until the sauce is a thick but pourable consistency.

Toss dressing with purslane until all of the leaves are covered. Top with toasted pepitas to serve.