* Mango Sumac Israeli Salad
* Recipe by Michael Salamanov

INGREDIENTS

Simple Sumac Onions

* 1 red onion, thinly sliced
* 1 tablespoon red wine vinegar
* 1 teaspoon sumac
* ½ teaspoon kosher salt

Salad

* 2 mangoes, peeled and cut around the pit into small cubes (3 cups)
* 1 cucumber, diced (3 cups)
* ¼ cup Simple Sumac Onions, plus more for topping
* 3 tablespoons chopped, fresh mint
* 3 tablespoons extra virgin olive oil
* 2 teaspoons lemon juice
* 1 teaspoon kosher salt
*

PREPARATION

Simple Sumac Onions:

1. Combine all the ingredients in a bowl and toss to combine. Serve immediately.

Salad:

1. Combine all the ingredients in a bowl, toss to combine, and serve with additional sumac onions on top.

*Excerpt from ZAHAV by Michael Solomonov. Copyright © 2015 by Michael Solomonov, Steven Cook.*