

## Autumn Fateh with Garlic

Literally, fatteh means “to crumble.” The basis of this dish is crumbled, broken pita bread.

### INGREDIENTS

- 300 g cooked chickpeas Jasmeen
- 3 pieces of Arabic bread
- 300 g labneh Jasmeen
- ½ cup tahini Jasmeen
- 5 cloves of garlic
- ½ teaspoon Lebanese seven spices
- 3 tablespoons ghee
- 1 tablespoon butter
- Salt and pepper to taste
- Parsley
- Pomegranate

### Preparation:

On the bread, place the cheese, sprinkle everything with za’atar, and then cover it with another slice of cheese and bread. Spread butter (or mayonnaise) on both sides of the bread and toast it until golden brown. Serve with seasonal vegetables. The toasts can also be spread with harissa for extra flavor.

Enjoy your meal!

