

Hummus with Falafel and Seasonal Salad

Before you is the king of Middle Eastern cuisine—hummus, which in Arabic means chickpeas, the main ingredient of this thick and hearty paste. Hummus is a point of cultural pride in the Middle East.

INGREDIENTS

- 1 package of falafel mix Jasmeen
- 250 ml warm water
- Rice oil for frying
- 1 package of hummus Jasmeen
- 2-3 tablespoons tahini Jasmeen
- Juice of ½ lemon
- ½ teaspoon Lebanese seven spices
- 1 clove of garlic
- Salt to taste
- 1 package of mixed salad greens
- ½ bunch of coriander
- ½ bulb of fennel
- ⅓ pomegranate
- ⅓ cup olive oil
- ⅓ cup lemon juice
- 1 teaspoon pomegranate molasses Jasmeen
- Salt to taste



Preparation:

We season the hummus with tahini, lemon juice, Lebanese seven spices, and crushed garlic. Meanwhile, we prepare the falafel according to the instructions on the package. We wash the lettuce, tear it into smaller pieces, and add torn herbs, sliced fennel, and pomegranate. We mix the dressing: olive oil, lemon juice, molasses, and salt. On a plate, we spread the hummus, then place the lettuce in the center and add 3-4 falafels on top. Enjoy!