

Spinach Salad with Dates and Almonds

Source: Jerusalem Cookbook, Yotam Ottolenghi

Ingredients

- 1 tbsp white wine vinegar
- ½ medium red onion, thinly sliced
- 3½ oz pitted Medjool dates, quartered lengthwise
- 2 tbsp unsalted butter
- 2 tbsp olive oil
- 2 small pitas, about 3½ oz, roughly torn into 1½" pieces
- ½ cup whole unsalted almonds, coarsely chopped
- 2 tsp sumac
- ½ tsp chile flakes
- 5 oz baby spinach leaves
- 2 tbsp freshly squeezed lemon juice
- salt

Method

1. Put the vinegar, onions, and dates in a small bowl. Add a pinch of salt and mix well with your hands. Leave to marinate for 20 minutes, then drain any residual vinegar and discard.
2. Meanwhile, heat the butter and half the olive oil in a medium frying pan over medium heat. Add the pita and almonds and cook for 4 to 6 minutes, stirring all the time, until the pita is crunchy and golden brown. Remove from the heat and mix in the sumac, chile flakes, and ¼ tsp salt. Set aside to cool.
3. When you are ready to serve, toss the spinach leaves with the pita mix in a large mixing bowl. Add the dates and red onion, the remaining olive oil, the lemon juice, and another pinch of salt. Taste for seasoning and serve immediately.