

Shirazi Salad

- 1 (16 oz) container of fresh spinach**
- 2 lbs Persian cucumbers, diced**
- 2 white onions, diced**
- 2 lbs tomatoes, diced**
- 1 bunch cilantro, chopped**
- juice of 2 lemons**
- 5 T olive oil**
- salt & pepper, to taste**
- 2 T dried oregano**

In a large bowl, combine the cucumbers, tomatoes, and onions. Add cilantro to mixture, and stir to combine. Add the lemon juice, olive oil, salt, and pepper, and stir to combine. Add the oregano only before serving; otherwise, it can make the salad bitter if refrigerated.

Recipe by Garden Chef Maryam Williams



ATLANTA BOTANICAL GARDEN