

*"Tastier with your touch
from iftar to suhoor.."*



Fava Beans Fatteh



بسم الله الرحمن الرحيم
الحمد لله رب العالمين

INGREDIENTS:

- California Garden Peeled fava beans with chili
- Pita Bread
- Olive Oil
- Half a chopped up onion
- 2 cups of yogurt
- ½ cup of milk
- Garlic Clove
- Fresh cilantro leaves
- Salt, pepper, cumin

PREPARATION:

- On a low heat add a tablespoon of olive oil, half a chopped up onion and leave till it's golden brown.
- Add California Garden peeled fava beans with chili and mix all the ingredients together.
- Simultaneously, cut the pita bread into small pieces and put it in the oven until it turns crispy.
- Mix the yogurt with the milk, garlic, salt and pepper and cumin together.
- In a serving plate, add a layer of pita bread, then fava beans, top with the yogurt mix and decorate with cilantro.



Serving size
4-6 across



Preparation Time
15-20 Min

Visit our Instagram page for the full video of recipe and other quick and tasty recipes.