

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



*Fava Beans and
Eggplants Fatah*

INGREDIENTS:

- California Garden Fava beans with Koshna Recipe
- 1 cup olive oil
- 3 chopped onions
- 1½ tablespoon of sumac
- 1 tablespoon pomegranate molasses
- Saj bread.

PREPARATION:

- In a pan, add the olive oil and onions and mix well then add the salt, pepper, sumac, pomegranate molasses and mix well.
- Top with the fava beans. Wait for the ingredients to cook together,
- Add it to the saj bread and wrap it tightly.
- Finally, put the wraps in a preheated oven and cook for 7 mins at 180 degrees.



Serving size
4-6 across



Preparation Time
15-20 Min



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