

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



Peeled Fava Beans with Lebanese sujuk

INGREDIENTS:

- 2 cans of California Garden Peeled fava beans with secret recipe
- 500g sujuk, peeled
- 2 tbsp olive oil
- 1 large onion, finely chopped
- 2 cloves garlic, minced
- Salt & black pepper to taste
- ½ tsp 7 spices
- 1 tsp smoked paprika
- ½ cup parsley, chopped
- 2-3 large loafs Lebanese pita bread
- 2 tbsp butter, melted

Serves with:

- Tzaziki Yogurt mix

PREPARATION:

- In a large skillet over medium heat, add olive oil, onions and garlic and cook until softened and fragrant
- Add peeled sujuk and break with wooden spoon while cooked to avoid big lumps
- Sprinkle with salt, pepper, 7 spices and smoked paprika and cook until sujuk is browned
- Add peeled fava bean cans and mix together for flavors to incorporate
- Remove from heat, and let cool for 2 minutes
- Open bread loafs and spread fava sujuk mixture inside. Repeat with the remaining bread loafs
- Brush bread top with melted butter and grill on a toaster or in the oven for 4-5 minutes
- Cut into 4's and serve next to Tzaziki Yogurt mix



Serving size
4-6 across



Preparation Time
50 Min

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