

Dooymaaj Salad

By Naz Deravian

YIELD 4 servings

TIME 20 minutes

Dooymaaj is a nostalgic Iranian childhood snack of dried, days-old bread — it's an effort to not waste a single crumb — combined with fresh herbs, cheese and walnuts. The ingredients are bound with a splash of milk and a drizzle of butter, then rolled into balls and enjoyed as an afternoon treat. This refreshing, zesty, herb-filled bread salad is an homage to the beloved snack. Use any flatbread you like, but crisp lavash bread holds up particularly well against the creamy and tangy buttermilk dressing. This is hearty enough to be served on its own as a light meal or alongside grilled chicken or fish, such as chicken or salmon kababs.

INGREDIENTS

FOR THE SALAD:

2 pieces lavash bread (8½-by-11½-inches each)

3 loosely packed cups fresh flat-leaf parsley leaves (from 1 bunch), coarsely chopped

2 cups loosely packed mint leaves (from 1 small bunch), coarsely chopped

1 ¼ cups loosely packed Persian, lemon or other basil, coarsely chopped

2 scallions, thinly sliced

½ cup crumbled feta cheese (2 ounces)

½ cup walnut halves, coarsely chopped

FOR THE DRESSING:

PREPARATION

Step 1

Prepare the bread for the salad: Position a rack in the center of the oven and heat oven to 400 degrees. Place the bread directly on the rack and toast until crisp, about 3 minutes. Don't let it take on color or burn. Let cool completely, then break into 2-inch pieces. It's better if the pieces aren't uniform. Use immediately or store in an airtight container for up to 3 days.

Step 2

While the bread toasts and cools, make the dressing: In a medium bowl, whisk together the vinegar, dried mint, salt and pepper until the salt is dissolved. Drizzle in the olive oil and add the buttermilk, whisking well to combine. Use immediately or refrigerate for up to 4 hours.

Step 3

Finish the salad: Place the parsley, mint, basil, scallions, feta and walnuts in a large bowl. Scatter the toasts on top. Add three-quarters of the dressing and gently toss to combine. The salad should be generously and evenly dressed. If needed, add the remaining dressing, taste and adjust seasonings. Serve right away so the lavash stays crisp.

2 tablespoons red wine vinegar

2 tablespoons dried mint

1 teaspoon kosher salt (Diamond Crystal), plus more if needed

$\frac{3}{4}$ teaspoon black pepper, plus more if needed

$\frac{1}{4}$ cup extra-virgin olive oil

1 cup buttermilk

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.