

# SAVEUR

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## Shirazi Salad

Iranian-born home cook Noura Samimi (see [Learning Persian](http://www.saveur.com/article/Kitchen/Learning-Persian) (<http://www.saveur.com/article/Kitchen/Learning-Persian>)) serves this refreshing Persian side salad with kuku kadoo (see [Kuku Kadoo](http://www.saveur.com/article/Recipes/Persian-Zucchini-Frittata-Kuku-Kadoo) (<http://www.saveur.com/article/Recipes/Persian-Zucchini-Frittata-Kuku-Kadoo>)) and rice at her home in Manhattan Beach, California.

**2 tbsp. extra-virgin olive oil**

**2 tbsp. fresh lemon juice**

**Kosher salt and freshly ground black pepper,  
to taste**

**4 tbsp. finely chopped fresh flat-leaf parsley**

**5 Persian cucumbers, cut into 1/8" cubes**

**2 tomatoes, seeds removed, finely chopped**

**1/2 small red onion, finely chopped**

1. Whisk together olive oil, lemon juice, and salt and pepper in a large bowl. Add parsley, cucumbers, tomatoes, and red onions and toss to combine. Serve at room temperature.

SERVES 4



*Credit: André Baranowski*