Grilled Zucchini & Pepper Fattoush

Fattoush is a Middle Eastern take on Panzanella, Italian Bread salad.

For the grill:

3		Bell peppers, red, orange, yellow, cleaned, cut in halves
4		Zucchini, trimmed and cut lengthwise in half
3	pieces	Scallions, root removed
2		Pita cut horizontally, into 2 disks
		Oil for grilling

For the salad:

1		Cucumber, peeled, seeded and halved, cut into ½ inch cubes
2	pints	Cherry tomatoes, halved
1	c	Pitted Kalamata olives, chopped roughly
3		Scallion, thinly, sliced
½	c	Mint, chopped
½	c	Cilantro, chopped
½	c	Olive oil
1		Lemon, zested and juiced
1	tsp	Ground Cumin
1	c	French Feta cheese, cut into ½ inch cubes

Grill:

1. Heat and Clean grill
2. Brush peppers, zucchini, scallions, and pitas with oil and grill to desired doneness
3. Remove from grill and chop peppers and zucchini into ½ cubes, slice scallions on bias, and cut pita disk into wedges or strips.

Salad:

1. Place in large bowl cucumbers, tomatoes, scallion, olives, mint, and cilantro and toss to combine.
2. In another whisk together oil, lemon juice and cumin season with salt and pepper. Pour over vegetable mixture.
3. Fold in Feta cheese and place on pita wedges or strips.