

Did you know...

Za'atar is a delicious blend of spices that is used consistently in Middle Eastern cuisine. Za'atar can be sprinkled onto just about anything to enhance its flavours and bring out new sides of a dish. While variations exist, za'atar is typically made with a blend of such herbs and spices as dried thyme, marjoram, oregano, sumac, salt, and sesame seeds. It is a blend you can buy already put together, or you can make your own!

Since za'atar is a mix of so many delicious parts, it gives a sweet, earthy, nutty, toasty addition to any savoury dish. It is most commonly spread onto bread, or labneh, but potatoes, meats, veggies and more will be happy to have it as well!



Thanks to The Bulk Zone for offering the library a discount on the monthly spices.



Show us what you do with your spices!

Post your photos and tag us
@TBayPL or email us at
cpark@tbpl.ca

Find photos and past recipes
online at tbpl.ca/tbpl-spice-club



Thunder Bay
Public Library

Spice Club



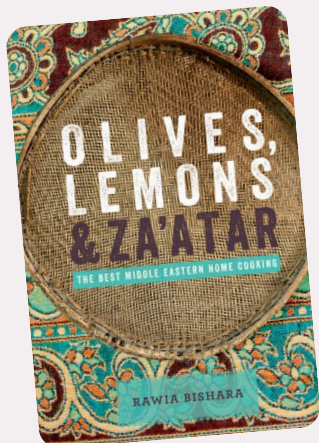
July 2023
Spice of the Month:
Za'atar



Sesame Feta with Broccolini

Ingredients

- 1 lb. broccolini (about 2 large bunches), woody ends trimmed, cut into 2" pieces
- 6 garlic cloves, coarsely chopped
- 1 Fresno or other red chile, thinly sliced
- 1 tsp. fennel seeds
- ½ tsp. kosher salt
- ¼ cup plus 2 tbsp. extra-virgin olive oil
- 1 tbsp. cornstarch
- 1 tbsp. sesame seeds
- 2 tsp. za'atar
- 2 6-oz. blocks feta, drained, patted dry
- 2 lemons, halved
- 1 Tbsp. balsamic vinegar
- Country-style bread (for serving)



Directions:

- Place a rack in lower third of oven and preheat to 450°. Toss broccolini, garlic, Fresno chile, fennel seeds, salt and ¼ cup olive oil on a rimmed baking sheet to combine. Roast, tossing halfway through, until broccolini is tender and charred in spots, 10–12 minutes.
- Meanwhile, mix cornstarch, sesame seeds, and za'atar on a small plate with a fork to combine. Working one at a time, place the two blocks of feta in cornstarch mixture to coat on one side, pressing carefully to adhere. Gently tap off excess.
- Pour remaining 2 Tbsp. olive oil in a large nonstick skillet and swirl to coat bottom. Place feta, coated side down, in skillet and arrange 2 lemons, halved, cut side down, around. Place skillet over medium heat and cook, undisturbed, until edges of feta and cut sides of lemons are golden brown, 6–9 minutes. Remove from heat and let feta and lemons sit in skillet, undisturbed, 5 minutes.
- To serve, drizzle balsamic vinegar over roasted broccolini and toss to coat evenly. Transfer to a platter and place feta on top, arranging coated side up. Place caramelized lemons around for squeezing over. Serve with country-style bread alongside.



Mediterranean-Style Breakfast Toast

Ingredients

- 4 thick slices whole grain or whole wheat bread of choice
- ½ cup hummus
- Za'atar spice blend, to your liking
- Handful baby arugula
- 1 cucumber, sliced into rounds
- 1 to 2 Roma tomatoes, sliced into rounds
- 2 tbsp. chopped olives of your choice
- Crumbled feta cheese, a sprinkle to your liking

Directions:

- Toast bread slices to your liking
- Spread about 2 tbsp. hummus on each slice of bread. Add a generous sprinkle of Za'atar spice, then load on the arugula and remaining toppings. Enjoy!

Find more great books in our catalogue by visiting search.tbpl.ca