



Garden Salad with Fresh Herbs & Lemon Vinaigrette

Serves 4

- ½ lb fresh mixed lettuces
- 1 small bunch assorted tender herbs such as parsley, cilantro, and dill, stems discarded
- assorted chopped vegetables from the farmers' market such as carrots, radish, cucumber and cherry tomatoes
- 1 tsp lemon zest
- 2 tbs freshly squeezed lemon juice
- 1 clove garlic, grated
- pinch kosher salt
- pinch black pepper
- 4-6 tbs good olive oil

Directions:

- Toss the lettuces in a large bowl. Place ¾ of the herbs in the bowl along with the chopped vegetables. Toss to combine. Finely mince the remaining herbs and set aside.
- Add the lemon zest, juice, garlic, salt, pepper and 4 tbs of olive oil to a ball jar. Screw on the lid and shake vigorously until emulsified. Taste and add additional olive oil, salt and pepper to taste.
- Mix the minced herbs into the dressing and stir to combine. Drizzle ¼ cup of the dressing over the salad and toss. Serve with additional dressing alongside.