

Herby Green Salad with Lemon Garlic Dressing

By Elizabeth

Ingredients

For the dressing:

Juice of 2 lemons, or enough to get 3 Tbsp of lemon juice
2 cloves garlic, finely minced or grated
3 Tbsp good olive oil
2 tsp Dijon mustard
Salt & pepper, to taste

For the salad:

Leafy greens of your choice (I like a combination of butter lettuce, red leaf lettuce, and arugula but really anything works- base the amount on how much salad each person will eat)
¼ cup chopped dill
¼ cup chopped parsley
¼ cup chopped basil or mint (feel free to substitute other herbs of your choice!)
Zest of 1 of the lemons you juiced earlier

Instructions

Zest one of the lemons and set the zest aside. Then juice the lemons into a small bowl.

Add the minced garlic to the bowl and let it sit for a few minutes to yellow the flavors of the garlic. Add the olive oil, mustard, salt and pepper and whisk together to blend.

Add the greens and chopped herbs to a bowl and toss gently with your hands to mix.

Slowly add the dressing to the greens while tossing the salad to coat everything evenly.

Garnish with the lemon zest and serve immediately.