

## **Leafy Herb Salad**

By Alison Roman from NYT Cooking

### **Ingredients:**

4 cups spicy greens, such as arugula, mizuna or torn mustard greens  
leaves and tender stems from 1 bunch parsley  
leaves and tender stems from 1 bunch cilantro  
1 bunch chives, coarsely chopped  
1 cup dill leaves  
1 lemon  
flaky salt and freshly ground pepper  
olive oil

### **Directions:**

1. Combine greens in a large bowl, along with herbs.
2. Zest the lemon over the greens, then halve and squeeze the lemon juice all over everything. Season with flaky salt and plenty of freshly ground black pepper, and finished with a good drizzle of olive oil. The salad should be lightly oiled, and heavy on the flaky salt and lemon juice.