



Butter Leaf Salad

INGREDIENTS

- 1 head butter leaf lettuce
- 4 baby radishes
- ½ Spanish onion, thinly sliced
- 10ml fresh lemon juice
- 40 ml extra virgin olive oil
- 2g dill
- 5g chives



Serves: 4



Prep Time: 15 min



Cooking Time: 0 min

METHOD

1. Fill up a clean sink with cold tap water. Cut the butter lettuce leaves from the stem and place into the cold water. After a few minutes place lettuce into a strainer (ensuring each leaf stands up to allow the water to run off) and allow it to drain whilst you prepare the other ingredients.
2. Thinly slice the baby radish and Spanish onion (1mm). Pick dill and cut chives into batons.
3. Place lemon juice and extra virgin olive oil into a mixing bowl.
4. Arrange butter lettuce onto a serving platter, sprinkle the radish and Spanish onion nicely over the top. Sprinkle prepped herbs on top of this.
5. Whisk dressing and drizzle evenly over the salad.

Special Notes: Make sure you don't dress the salad too early. Dress right before serving.



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