

SERVES 6

BEAN SALAD WITH LEMON AND HERBS

INGREDIENTS

- 2 cups SHELL BEANS (such as cannellini or cranberry) fresh cooked shell beans or 1 14-oz. can cannellini beans or chickpeas, rinsed
- 6 oz. GREEN BEANS
trimmed, cut into 1" pieces
- ¼ cup PARSLEY
fresh leaves with tender stems
- ¼ cup OLIVE OIL
- 3 tbps CHIVES fresh chopped
- 2 tbps CAPERS chopped
- 1 tbps LEMON ZEST finely grated
- 2 tbps LEMON JUICE fresh
- ½ tps Aleppo pepper or ¼ crushed red pepper flakes
- KOSHER SALT
- FRESHLY GROUND BLACK PEPPER

PREPARATION

1. Toss shell beans, green beans, parsley, oil, chives, capers, lemon zest, lemon juice, and Aleppo pepper in a large bowl.
2. Season with salt and pepper.



PARSLEY

MINT

CILANTRO

THYME

ROSEMARY

BASIL

OREGANO



SERVES 12

ZUCCHINI-HERB FRITTERS WITH GARLIC YOGURT

INGREDIENTS

- ½ cup PLAIN YOGURT (not Greek)
- 2 tbsps FRESH MINT finely chopped
- 2 tbsps LEMON JUICE fresh
- 2 tbsps OLIVE OIL
- 1 tsp HONEY
 - 1 GARLIC CLOVE finely grated
 - KOSHER SALT
 - BLACK PEPPER freshly ground
- 2 ZUCCHINI small, ends trimmed
- 1 RUSSET POTATO small, peeled
- ½ ONION medium
- 2 tbsps KOSHER SALT, plus more
 - 2 EGGS large, beaten to blend
 - 1 GARLIC CLOVE finely grated
- ½ tsp GROUND CUMIN
- 3 tbsps FRESH PARSLEY finely chopped
plus more for serving
- 2 tbsps FRESH MINT finely chopped
plus more for serving
- BLACK PEPPER freshly ground
- ⅓ cup ALL-PURPOSE FLOUR
- ½ tsp BAKING POWDER
- ½ cup VEGETABLE OIL
- OLIVE OIL (FOR SERVING)

PREPARATION

GARLIC YOGURT

1. Mix yogurt, mint, lemon juice, oil, honey, and garlic in a small bowl; season with salt and pepper. Cover; chill.

FRITTERS AND ASSEMBLY

1. Grate zucchini, potato, and onion on the large holes of a box grater. Transfer to a mesh sieve set over a bowl and toss with 2 tsp. salt. Let vegetables sit until they release their liquid, 30–40 minutes.
2. Mix eggs, garlic, cumin, 3 tbsp. parsley, and 2 tbsp. mint in a medium bowl; season with salt and pepper. Gather up half of zucchini mixture in a kitchen towel; squeeze out excess liquid. Add to bowl with egg mixture and repeat with remaining zucchini mixture. Sprinkle flour and baking powder over; mix gently.
3. Heat vegetable oil in a large skillet over medium-high. Working in batches, spoon scoops of mixture into skillet, flattening gently with a spatula. Cook until golden brown and crisp, about 3 minutes per side. Transfer to a wire rack; season with salt. Drizzle yogurt sauce with olive oil and top with more herbs; serve alongside warm fritters.



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SERVES 4 to 6

QUINOA SALAD WITH CUCUMBER, TOMATO AND HERBS

INGREDIENTS

- 2 cups SHELL BEANS (such as cannellini or cranberry) fresh cooked shell beans or 1 14-oz. can cannellini beans or chickpeas, rinsed
- 6 oz. GREEN BEANS
trimmed, cut into 1" pieces
- ¼ cup PARSLEY
fresh leaves with tender stems
- ¼ cup OLIVE OIL
- 3 tbsps CHIVES fresh chopped
- 2 tbsps CAPERS chopped
- 1 tbsps LEMON ZEST finely grated
- 2 tbsps LEMON JUICE fresh
- ½ tpsps ALEPPO PEPPER or
¼ crushed redpepper flakes
- KOSHER SALT
- FRESHLY GROUND BLACK PEPPER

PREPARATION

1. Combine quinoa and 2 cups water in a small saucepan. Bring to a boil, stir, reduce heat to low, cover, and cook for 7 minutes. Shut off heat and let rest until water is absorbed, about 5 minutes longer. Transfer quinoa to a fine mesh strainer and rinse under cold water until thoroughly chilled. Let drain for 10 minutes.
2. While quinoa cooks, combine tomatoes and cucumbers in a colander set in the sink. Season with salt and toss to coat. Let drain in sink until ready to combine with quinoa.
3. In a large bowl, toss drained quinoa, drained tomatoes and cucumbers, shallots, parsley, mint, olive oil, and red wine vinegar. Season to taste with salt and pepper. Serve immediately, or for best flavor, let rest overnight in a sealed container in the refrigerator. Salad can be stored in a sealed container in the refrigerator for up to 5 days



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SERVES 6

GRILLED CHICKEN AND CABBAGE SALAD WITH TAHINI DRESSING

INGREDIENTS

- $\frac{3}{4}$ lb LEFTOVER GRILLED CHICKEN BREASTS (about 2 breasts) or $\frac{3}{4}$ lb picked cooked rotisserie chicken meat, shredded
- 5 tbsps EXTRA-VIRGIN OLIVE OIL divided
- 3 tbsps LEMON JUICE fresh juice from 2 lemons, divided
- KOSHER SALT
- BLACK PEPPER freshly ground
- $\frac{3}{4}$ lb RED CABBAGE finely shredded (about 1/2 head)
- 1 RED ONION small, thinly sliced
- $\frac{1}{3}$ cup TAHINI PASTE
- 4 GARLIC cloves, medium (about 4 tea spoons) finely minced, divided
- $\frac{1}{2}$ cup FRESH MINT LEAVES roughly chopped
- $\frac{1}{2}$ cup FRESH PARSLEY LEAVES roughly chopped
- $\frac{1}{2}$ cup FRESH CILANTRO LEAVES roughly chopped
- 1 tbsp SESAME SEEDS roasted

PREPARATION

1. Combine chicken with 2 tbsps olive oil, 1 tbsp lemon juice, and 1 teaspoon minced garlic in a large bowl.
2. Season with salt and pepper and massage with clean hands to work the dressing into the chicken. Add cabbage and red onion and toss to combine. Set aside.
3. In a small bowl, combine tahini, remaining 2 tbsps lemon juice, and remaining 3 teaspoons minced garlic. Whisking constantly, drizzle in remaining 3 tbsps olive oil. Slowly whisk in up to 1/2 cup water until a thick, pancake-batter-like consistency is reached. Season to taste with salt and pepper
5. Add mint, parsley, and cilantro to bowl with shredded chicken and cabbage, along with half of sesame seeds and all of the dressing. Toss with clean hands to combine. Adjust to taste with more salt, pepper, or lemon juice as necessary. Transfer to serving platter or bowl and sprinkle with remaining sesame seeds. Serve immediately. Salad can be stored in a covered container in the refrigerator for up to 3 days.



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SERVES 4

ORANGE AND THYME GRILLED SHRIMP

INGREDIENTS

- 1 lb SHRIMP large (about 24)
peeled and deveined, tails on
- 1 ½ tps GRATED ORANGE ZEST
- ½ cup ORANGE JUICE fresh
- 2 GARLIC CLOVES minced
- 2 tbsps OLIVE OIL plus more for grates
- 1 tbs plus 1 tsp FRESH THYME chopped
- ½ tsp COARSE SALT
- 1 tsp GROUND PEPPER
- ⅓ cup LIGHT MAYONNAISE

PREPARATION

1. In a shallow dish, combine shrimp, 1 teaspoon zest, ¼ cup juice, garlic, oil, 1 tablespoon thyme, ½ teaspoon salt, and teaspoon pepper; toss to coat. Marinate in the refrigerator for 30 minutes (or up to 8 hours). Soak eight 8-inch wooden skewers in water 30 minutes before cooking.
2. In a small bowl, combine mayonnaise, remaining ½ teaspoon zest, remaining ¼ cup juice, and remaining 1 teaspoon thyme; season dipping sauce with salt and pepper.
3. Heat grill to medium; lightly oil grates. Thread shrimp onto skewers, and grill, turning once, until shrimp are opaque throughout, 3 to 4 minutes. Serve shrimp with dipping sauce.



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SERVES 4 to 6

SAVORY HERBED POPCORN

INGREDIENTS

- 3 tbsps PEANUT OIL
- 3 oz POPCORN KERNELS
approximately 1/2 cup
- 1/2 tsp POPCORN SALT
- 1 tsp FRESH THYME LEAVES
finely chopped
- 1 tsp FRESH ROSEMARY LEAVES
finely chopped
- 3 tbsps UNSALTED BUTTER

PREPARATION

1. Place the oil, popcorn and salt in a large, 6-quart, metal mixing bowl. Cover with heavy-duty aluminum foil and poke 10 slits in the top with a knife
2. Place the bowl over medium heat and shake constantly using a pair of tongs to hold the bowl. Continue shaking until the popcorn finishes popping, approximately 3 minutes.
3. Remove the bowl from the heat and carefully remove the foil. Stir in any salt that is on the side of the bowl. Sprinkle the herbs on the popcorn and gently stir to coat.
4. Remove the bowl from the heat and carefully remove the foil. Stir in any salt that is on the side of the bowl. Sprinkle the herbs on the popcorn and gently stir to coat.
5. Melt the butter in the microwave. Slowly drizzle over the popcorn, while spinning the bowl. Stir to combine. Serve immediately.



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ITALIAN FRESH HERB VINAIGRETTE

INGREDIENTS

- 1 cup PARSLEY (about one small bunch)
loosely packed fresh flat leaf parsley
roughly chopped
- 10 BASIL LEAVES
large fresh leaves
- ¼ tsp DRIED OREGANO
- 2 MEDIUM CLOVES GARLIC
roughly chopped (about 2 teaspoons)
- ¼ cup RED WINE VINEGAR
high quality
- 1½ tsp HONEY
- ¾ cup EXTRA VIRGIN OLIVE OIL
- KOSHER SALT
- BLACK PEPPER freshly ground

PREPARATION

1. Combine parsley, basil, oregano, garlic, vinegar, and honey in the bowl of a food processor and process until a paste forms.
2. With the machine running, drizzle in the olive oil to form an emulsion.
3. Season to taste with salt and pepper.
4. Vinaigrette is best used immediately, but can be stored in a sealed container in the refrigerator for up to 5 days.



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SERVES 6

NECTARINE THYME CRUMBLE

INGREDIENTS

6 NECTARINES
6 tbsp GRANULATED SUGAR
1½ tbsp LEMON JUICE
6 sprig THYME
SALT

¾ cup ALL-PURPOSE FLOUR
4 tbsp LIGHT BROWN SUGAR
2 tbsp WHEAT GERM
¼ cup UNSALTED BUTTER

PREPARATION

1. Preheat the oven to 375 degrees F.
2. In a bowl, toss the nectarines with the granulated sugar, juice, thyme and a pinch of salt; let stand for 1 hour.
3. In another bowl, combine the flour, brown sugar and wheat germ with a pinch of salt. Using your fingers, work in the butter until the mixture is sandy. Press the streusel into small clumps and scatter on a rimmed baking sheet.
4. Spoon the nectarines, thyme and any juices into 6 individual cast-iron baking dishes. Bake the nectarines for about 20 minutes, until the fruit is softened. Meanwhile, bake the streusel, stirring once, for about 10 minutes, until browned.
5. Sprinkle the streusel over the fruit, bake for 5 minutes longer and serve.



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SERVES 6

NEW POTATO SALAD WITH SWEET BASIL AND SHALLOTS

INGREDIENTS

- 2 tbsps COARSE KOSHER SALT
- 3 lb RED AND WHITE NEW POTATOES
mixed
- ¼ cup SOUR CREAM
- ¼ cup BUTTERMILK or PLAIN YOGURT
- 2 tbsps MAYONNAISE
- 2 tbsps HONEY warmed
- SALT
- BLACK PEPPER freshly ground
- 4 SHALLOTS large, thinly sliced
- 2 cups FRESH BASIL LEAVES loosely packed

PREPARATION

1. Bring a large pot of water to a boil and add the salt. Cook the potatoes for 10 to 15 minutes, or until just tender. Drain and, as quickly as possible, while they're still hot, chop in half and put in a large bowl.
2. Whisk the sour cream, buttermilk, mayonnaise, and honey together.
3. Add salt and pepper to taste, and adjust the dressing as necessary for your taste as well with more buttermilk, mayonnaise, or honey.
4. Toss the potatoes with the dressing, shallots, and basil. Serve hot, warm, or cold (chilled a few hours in the refrigerator).



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MAKES 1 QUART

WATERMELON MINT LEMONADE

INGREDIENTS

2 qts WATERMELON
1-inch seedless chunks
1 cup LEMON JUICE fresh
from 10 to 12 lemons
½ cup SUGAR
SALT
COLD WATER as needed
MINT
(one small bunch)
1 qt ICE

PREPARATION

1. Place watermelon, lemon juice, sugar, and salt in a blender and blend on high speed until smooth, about 1 minute. Strain through a fine mesh strainer into 1-quart liquid measuring cup. Add cold water to equal 1 quart.
2. Place mint in the bottom of a pitcher and muddle lightly with a wooden spoon. Add watermelon mixture and stir to combine. Add ice. Serve immediately in ice-filled glasses garnished with mint sprigs



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