

GREEN GODDESS SALAD

INGREDIENTS

2 hearts of romaine
4 green onions
1 stalk celery chopped
1 cup cherry tomatoes, diced
1/2 bunch dill
1/2 bunch mint
1/2 cup crumbled feta cheese

For the Green Goddess Dressing

1 cup whole milk Greek yogurt
1 cup fresh parsley
1 cup mixed soft leafy herbs, dill, mint, tarragon and/or cilantro
2 tablespoons chopped chives
2 tablespoons fresh lemon juice, plus 1/2 teaspoon zest
1 tablespoon extra-virgin olive oil
2 teaspoons capers
1 small garlic clove
1/4 teaspoon sea salt
Freshly ground black pepper

INSTRUCTIONS

Step 1: Prepare a large mixing bowl with ice water. Thinly slice the romaine lettuce, then add to the ice water for 5 minutes to crisp while you prepare the dressing and remaining ingredients.

Step 2: Trim and finely chop the green onions (both the white and green parts). Finely chop the dill and mint leaves, discarding the stem.

Step 3: Make the dressing. In a food processor, combine the yogurt, parsley, mixed herbs, chives, lemon juice, zest, olive oil, capers, garlic, salt, and pepper. Pulse until well combined. Season to taste.

Step 4: Drain the salad from the ice water and dry very thoroughly. A salad spinner helps if you have one, or use paper towels. Add to a large serving bowl, along with the celery, chopped tomatoes, chopped herbs, and feta. Give everything a gentle toss.

Step 5: Just before serving, give the dressing one more quick whisk and pour a third of it all over the salad. Mix well and coat it well with the dressing). If preferred add some more dressing. Serve immediately.

THE COOKERY

by The Secret Jozi Chef