

# GREEN GODDESS SALAD

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## 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