



Fresh Herbs salad

Ingredients:

- 2 avocados
- 1 squeezed lemon
- 3 spring onions cut into rings
- 3-5 sprigs of coriander, parsley and basil and dill
- a handful of almonds
- 75 gr lamb's lettuce + 100 gr mixed leaf lettuce
- 3 slices casino white bread
- 3 tbsp olive oil (extra virgine)
- 2 cloves garlic, pressed
- dressing: 4 tbsp olive oil, 2 tbsp aceito balsamic vinegar, 1 tsp honey, salt and pepper

Prepare:

Halve the avocados, remove the seeds, peel the fruit and cut it into wedges. Drizzle them with lemon juice.

Remove the leaves from the stems from the herbs and cut the leaf a little smaller. Mix them with the spring onions through the lamb's lettuce and mixed lettuce.

Cut the crusts of the bread and cut the slices into narrow strips. Mix the pressed garlic with the olive oil and drizzle the bread with the oil.

Mix the ingredients of the dressing. Toast the bread strips and almonds in a hot frying pan crispy and golden brown.

Place the avocado wedges on the herb salad. Pour the dressing over it and garnish with the bread strips and almonds and possibly with some cubes of Feta cheese or slices of lemon.

Serve with our 'Fresh Herbs' napkins and table decorations!

Bon appetit!



Source: www.boodschappen.nl



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