

Pontious Farm

Delicious, quick, easy... Pontious Herb Salad

Pick:

Fresh leaves:

Basil (several varieties), Cilantro, Fennel, Mint (several varieties—we enjoy Spearmint), Flat Leaf Parsley, Curly Parsley, Onion Chives, Sweet Marjoram, French Tarragon, Lovage, Sorrel, Burnet, Thyme (several varieties), Dill, Chervil, Endive, Escarole, Arugula, Cress

Fresh flowers:

Borage

To prepare:

1. Wash all herbs, shred and remove stems as desired, dry in salad spinner.
2. Add lettuce, spinach, or other more customary salad leaf as desired.

Tips:

- o Do not wash herbs until you're ready to use.
- o Chill in a metal bowl before serving.
- o Use on sandwiches instead of lettuce.

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