

VeraVia – Simple Butter Leaf and Herb Salad with Toasted Almonds

Serves 2

Ingredients:

1 head butter leaf, separated
1 handful each fresh chives, basil and parsley
½ carrot, peeled of outside layer and then inside peel saved for salad
1 handful toasted almonds
2 tbsp. Champagne vinaigrette

Champagne Vinaigrette

Method:

- Shake in jar 1 part red Champagne vinegar, 3 parts extra virgin olive oil, 1 clove garlic minced, salt and pepper.

To Assemble Salad:

- Arrange butter leaf lettuce, carrot peels and herbs on plate. Drizzle with dressing, top with toasted almonds and serve.