GREENS - SOFT HERB SALAD with FENNEL and ALMONDS

Watercress, Basil, Thai basil, chive, thyme, parsley, fennel, mint, citrus

Serves 2

Soft herbs:

2 cups Fresh watercress
½-cup Fresh basil
½ cup Fresh Thai basil
1 bundle Fresh green chives
1 tsp. Fresh thyme
1 Tbsp. Fresh parsley
3 leaves Fresh mint

1 bulb Fresh fennel

1 Tbsp. Salted butter
¾ cup sliced almonds

Dressing:

Salt and pepper to taste (Kosher or sea salt)

Pinch Crushed red chili flake
1 Tbsp. Lemon zest (zest from 1 lemon)
3 Tbsp. Lemon juice (from zested lemon)
2 Tbsp. Olive oil

- Trim the fresh herbs with a sharp knife. Wash the herbs by filling a large bowl with plenty of cold water. Immerse the leaves, swish around to loosen any dirt, and then gently lift out. Dry in a salad spinner or by spreading them on clean kitchen towels.
• Melt butter in a frying pan until it sizzles. Add almonds. Sauté over medium low heat shaking often, until the almonds are golden. Turn out the almonds on a paper towels to drain.

• Trim the fennel bulb. Using a sharp knife cut the stalks and fronds from the bulb (reserve the bulb). Trim some of the nicer dark green fronds from the stalks and reserve. Scrap the stalks. Wash the fronds with the other herbs.

• Cut the fennel bulb in half, trim, and discard the brown root end of the bulb. Remove any discolored outer layers.

• On a cutting board, lay the bulb flat side down and begin slicing as thin as possible.

• Zest the Lemon into a medium sized bowl, then slice the lemon in half and squeeze the juice into the bowl. Add the crushed red chili flakes, and a pinch of salt and pepper. Begin slowly adding the olive oil while whisking briskly. Mix until the oil and lemon juice have emulsified. (the lemon juice is suspended in the olive oil)

• When ready to serve, place the greens and fennel in a large bowl. Add lemon juice and olive oil vinaigrette and sliced almonds. Toss gently and taste for seasoning. Add more salt or pepper if needed and serve on your favorite plate or on grilled crusty bread.

Serve immediately.