

God's Protection Bitter Herb Salad

Exodus 12:8

Ingredients:

- 2-3 cups of mache, arugula, or watercress
- 1 petite head of radicchio
- 2 Belgian endives
- 2 cups of microgreens
- 2 finely chopped scallions
- 1/4 cup of chopped flat-leaf parsley
- 1/4 cup of chopped dill
- 1 tablespoon of freshly chopped mint

Instructions:

1. Begin by preparing the vegetables: Slice the radicchio into 1-inch wide slices. Then cut each circle in half. Slice the endives crosswise, making them 3/4 inches thick.

God's Protection Bitter Herb Salad Continued

Instructions:

2. Arrange the leafy green of your choice (mache, arugula, or watercress) across the base of a large bowl.
3. Spread the sliced radicchio pieces over the leafy green base.
4. Add the endives to the bowl.
5. Toss the ingredients in the bowl to combine.
6. Next, place the scallions and microgreens over the salad.
7. Top with sprinkles of dill, parsley, and mint.
8. Prior to serving, shake the jar of dressing, and pour it over the contents of the salad. Toss to evenly coat.

God's Protection Bitter Herb Salad Dressing

Exodus 12:8

Ingredients:

- Dressing:
- 1 small garlic clove
- Salt, as needed
- 3 tablespoons of freshly squeezed lemon juice
- 1/2 cup of extra virgin olive oil

Instructions:

1. Skin the garlic clove. Cut it in half and remove the green shoots.
2. Place the skinned garlic clove into a mortar with a pinch of salt. Use a pestle and mash the garlic, gradually adding lemon juice and olive oil. Continue to mash until the mixture becomes a paste. Adjust salt to taste.
3. Keep dressing in a jar until ready to use.