



Herb Salad

For an extravagant salad, combine a healthy dose of herbs -- get some ideas for herbal combinations, too

Folks in frost-free gardening zones where fresh herbs are as common as sunshine might consider this an "Everyday" Herb Salad. [Back to more herb dishes>>](#) But for those of us whose herb gardens are dormant more months than not, this salad is the essence of carpe diem summertime eating.

Eating a plateful of fresh herbs right out of the garden is extravagant indeed, when October through April sees us resort (wincingly) to plunking down four dollars for a few precious sprigs of fresh herbs encased in a little plastic suitcase. [<< Get Tips for Mixing Herbs and Greens >>](#)

Ingredients 6 cups mixed salad greens and herbs, stems trimmed, washed and dried

3 T. extra-virgin olive oil

2 T. red wine vinegar

salt and freshly ground black pepper to taste

Preparation

Place salad greens and herbs in a large bowl. Combine olive oil, vinegar, and salt and pepper in a jar; shake until well blended.

Pour dressing over greens and herbs; toss to coat well.

This salad goes well with roasted chicken or poached fish. Or, heap it on a thick slice of bread that's been brushed with olive oil or butter and then grilled or toasted under the broiler.