

Herb salad

Ingredients

- 1 Large lettuce
- 2 Tablespoons Basil
- 2 Tablespoons Dill
- 2 Tablespoons parsley
- 2 Tablespoons mint
- ½ Lemon
- 2 Tablespoons olive oil
- Salt and pepper to taste
- ½ French stick
- 2 Garlic cloves
- 2 tablespoons olive oil

Method

1. Preheat oven to 190oC.
2. Separate the lettuce leaves. Combine in a large bowl with 2 tablespoons each of torn basil, dill, parsley and mint. Toss with the juice of 1/2 lemon and 2 tablespoons olive oil, and season with salt and pepper.
3. Cross chop the garlic. Tear the French stick into chunks then place in a bowl with the garlic and olive oil mix together then place on a baking tray, bake until nice and crisp (10 mins) Mix through the salad when cold. Serve.

