



Summer Salad with Pistachio-Herb Vinaigrette

Adapted from Dan Kluger of ABC Kitchen
serves 2

- 1/4 cup raw pistachios
- 1/4 cup olive oil
- 1/2 Thai chile, seeded and minced
- 2 teaspoons lemon juice
- 1 1/2 tablespoons Champagne vinegar
- 1/2 teaspoon flaky sea salt
- 1/2 teaspoon freshly ground pepper
- 2 large heads Romaine lettuce
- 1 tablespoon chives, finely chopped
- 1 tablespoon chervil, finely chopped
- 1 tablespoon mint, finely chopped
- 1 tablespoon tarragon, finely chopped
- 1/4 cup Manzanilla olives, pitted and finely chopped

In a small pan over medium heat, lightly toast pistachios, then chop them and set aside.

Whisk together olive oil, lemon juice, Champagne vinegar, chile, sea salt and pepper. □

Trim stems and remove outside leaves of lettuce as needed. Cut each lettuce in half lengthwise, wash and thoroughly dry.

Combine pistachios, olives and herbs with the vinaigrette.

Place two lettuce halves in each of two bowls and spoon equal amounts of vinaigrette on top. Finish with cracked ground pepper.