

Leafy Herb Salad

8–10 servings

This salad is ideal for Thanksgiving or other huge, rich meals, something to nibble on between bites of sour cream potatoes and buttered stuffing. It's more of an idea than a recipe, so feel free to riff on the greens and herbs involved. It should have about a 1:1 ratio of salad greens to herbs, and be very lemony, with plenty of salt.

4 cups spicy greens, such as arugula, mizuna or torn mustard greens

Leaves and tender stems from 1 bunch parsley

Leaves and tender stems from 1 bunch cilantro

1 bunch chives, coarsely chopped

1 to 2 cups mint or dill leaves (optional)

1 lemon

Flaky salt and freshly ground black pepper

Olive oil

1. Combine greens in a large bowl, along with parsley, cilantro and chives. Add mint or dill leaves, if you have them on hand. (It's fine if you don't, but the more the merrier.)

2. Zest lemon over the greens, then halve and squeeze lemon juice all over everything. Season with flaky salt and plenty of freshly ground black pepper, and finish with a good drizzle of olive oil. The salad should be lightly oiled, and heavy on the flaky salt and lemon juice.

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