



Herb Salad with Pickled Fennel, Hard-cooked Egg, and Flatbread Crackers

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1 Toss your greens and herbs in a big bowl with a bit of the dressing. Then add the fennel, the eggs, the lavash/crackers, and a bit more dressing, and toss again, gently. I like this salad best after it's been sitting out a bit, so the flavors mingle and the crackers get a little soft around the edges.

- **A couple of handfuls of soft greens** red leaf, Bibb, etc.
- **Your favorite herbs.** You want a LOT. I used a big handful of flat-leaf Italian parsley leaves, stems removed; a big handful of basil leaves, some sliced, some whole—depending on size; a small handful of mint leaves, some sliced, some whole—depending on size; and sliced chives. I wanted to use my dill, which I LOVE, but forgot about it, of course. I would normally add about 1/2 cup of small fronds whole or roughly chopped, depending on size.
- **2 hard cooked eggs, messily chopped**
- **Pickled fennel**—as much as you want; I used about 1/3 of the jar in this salad
- **4-5 pieces of your favorite flatbread cracker, broken up** I used Firehook, which I'm obsessed with
- **Simple Lemon Dressing** 1/3 cup lemon juice, 2/3 cup olive oil, 1 teaspoon salt shaken vigorously in a jar