



Walnut and Herb Salad with Cucumbers, Radishes, and Rosewater Vinaigrette

This salad is very versatile and can incorporate a wide variety of foraged and purchase greens and herbs. If using foraged herbs from your garden go to this [link](#) to find a list of edibles, you may have growing in your landscape. Use 1 cup total foraged herbs and greens added to the herbs listed in the recipe. The herbs in the ingredients list add a delightful flavor you don't want to miss.

Serves 4

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

1 cup walnuts
4 tablespoons olive oil
2 tablespoons rice vinegar or white balsamic vinegar
1 teaspoon honey
*2 teaspoons rose water-more to taste
1 bunch radishes, thinly sliced
5 mini cucumbers, sliced
4 scallions, sliced
1 cup parsley, chopped
1 cup cilantro, chopped
½ cup mint, chopped
½ cup dill, chopped
¼ cup chives, chopped
Optional: 1/2- 1 cup crumbled feta
salt and pepper to taste
½ cup edible flowers for garnish. Edible flowers-pansy, chive, dandelion, chamomile, daylily, rose petals.

Equipment for class

Sheet pan
Jar or bottle w/lid
Large bowl to mix salad
Tongs

Directions

1. Preheat oven to 350 F. Toast the walnuts on a sheet pan, in a for 12-15 minutes, until lightly toasted. Cool.
2. To make the dressing, combine the olive oil, vinegar, honey, and rose water in a jar with a lid. Shake to combine well. Set aside until ready to dress the salad. I like to dress the salad 30 minutes before serving to marinate the vegetable a bit.
3. Place cooled walnuts along with remaining salad ingredients in a large bowl and toss well. Add dressing and toss. Finish the salad with salt and pepper to taste. Season more as needed. Sprinkle the salad with edible flowers and serve.

*Rose water can be purchased at most grocery stores. You can often find it in the Asian section on an upper shelf. You can also find it at health food stores and Asian markets.