

LEVEL: SIMPLE

SERVES 2-4

ACRE-STYLE VEGETABLE SALAD

Chopped vegetable salads are a celebration of the land's bounty, served with almost every meal. Every region has its own version: Acre's, for instance, includes hot peppers and cubes of fresh lemons. In order to get the most out of this salad's flavors, all ingredients must be high quality and extremely fresh, and chopping must be fine and precise.

INGREDIENTS

4 Lebanese cucumbers
3 ripe tomatoes
1 small onion
1 lemon
1 romaine lettuce heart
1 clove garlic, minced
1 tsp. finely chopped fresh green chili (Anaheim pepper or any mild variety), deseeded
1 tbsp. finely chopped mint leaves
½ cup (15 g) finely chopped parsley
3 tbsp. extra virgin olive oil
Juice of 1 lemon
1 pinch salt
1 pinch freshly ground black pepper

DIRECTIONS

Dice cucumbers, tomatoes, and onion so that all are approximately the same size.
Peel lemon and cut into sections, discarding the white membrane before dicing.
Cut lettuce heart into thin strips.
Combine cucumbers, tomatoes, onion, lemon, and lettuce in a large salad bowl with the rest of the ingredients.

