

FRESH FROM THE GARDEN TASTINGS

Sorrel Salad



Ingredients

- 1¼ cups cooked chickpeas
- 2 cups roughly chopped French sorrel (*Rumex scutatus*)
- 2 Tablespoons chopped parsley
- 3 Tablespoons lemon juice (1–2 lemons)
- 1 teaspoon lemon zest
- 3 Tablespoons olive oil
- ½ teaspoon salt
- ½ teaspoon black pepper

To garnish, woodsorrel leaves and flowers (*Oxalis*)

Serves 4

Instructions

In a salad bowl, combine chickpeas, lemon juice, lemon zest, olive oil, salt, and black pepper. Refrigerate for 30 minutes to let marinate. To serve, add sorrel and parsley, and toss. Garnish with woodsorrel leaves and flowers.