HERBALICIOUS

What you need

1 tsp sherry wine vinegar

1 tsp red wine vinegar

1 tbsp extra virgin olive oil

Fine sea salt to taste

Freshly ground black pepper to taste

60g fresh flat-leaf parsley leaves, carefully de-stemmed, rinsed and dried

60g fresh chives, rinsed, dried and minced

60g fresh dill leaves, carefully de-stemmed, rinsed, dried and chopped

60g fresh tarragon leaves, carefully de-stemmed, rinsed, dried and separated

What you do

In a large, shallow salad bowl, whisk together the vinegars and salt, then whisk in the oil and pepper. Taste and season.

Add all the herb leaves and toss to coat the greens evenly. Taste and season again.

Serve in small portions as an accompaniment to roast chicken, or grilled/ poached fish.

Other good mixes include parsley, mint and tarragon. Or consider an all-mint salad to accompany grilled lamb, all-tarragon salad for grilled chicken, or sage-heavy salad with roast pork. The idea is to mix and match judiciously. Just don't use so many herbs that they lose their personality!

SANDWICH SUGGESTION:

Place your dressed salad, open-sandwich fashion, on top of grilled bread that's been brushed with olive oil. Yum!