

# A Perfect Shallot Vinaigrette with Mixed Leaves & Fresh Herbs



By Ashley Alexander

Here's a simple, versatile salad that goes with anything and everything-it's all in the dressing. This dressing can be prepared 1-2 days in advance and stored in the fridge until ready to use. The addition of fresh herbs also takes this simple salad up a notch, providing both interest and flavour.

**SERVES** 4-6 | **PREP TIME** 10 minutes

## INGREDIENTS

### Dressing

- 3 tablespoons extra virgin olive oil
- 1 tablespoon red wine vinegar
- 1/4 teaspoon Dijon mustard
- 1/2 small shallot, finely diced
- 1 teaspoon honey
- Generous pinch of salt, to taste

- Freshly cracked black pepper

### Salad

- 3 handfuls mixed lettuce leaves
- 1 large handful of soft fresh herbs of your choosing (I've used a mix of basil, parsley, and chives)

## METHOD

### Dressing

1. In a jar, combine the dressing ingredients.
2. Shake the jar vigorously until all the ingredients are well combined.

### Salad

1. In a large serving bowl, combine the mixed lettuce leaves and the fresh herbs of your choice.
2. Just before serving, pour the prepared dressing over the mixed leaves and herbs.
3. Toss the salad gently to ensure an even coating of the dressing.
4. Serve immediately and enjoy.

## NOTES

The dressing can be prepared 1-2 days in advance and stored in the fridge until ready to use. Leftover dressing will stay fresh in the fridge for up to 5 days.

It's crucial to dress this salad immediately before serving, as it can become soggy quite quickly. Alternatively, you could serve the dressing on the side, allowing people to add their own dressing as they serve themselves.



**Find the recipe and watch the video online:**

*<https://www.gatherandfeast.com/perfect-shallot-vinaigrette-mixed-leaves-fresh-herbs>*

Let me know if you make the recipe! x **@gatherandfeast**