

# Herbed Horseradish Salad

SERVES  
6

ON THE TABLE IN...  
25 minutes



*We have a tradition in my house during the seder that when we are instructed to “point to the bitter herb [horseradish]” we point to my mom. The story was that when she was younger and a grumpy guest at the family seder table, when it came to point to the bitter herb, her family pointed to her, paving the way for her nickname, Herb. This salad is a vibrant side for Passover or at any time of the year, with fresh herbs, tangy dressing, and an addictive almond crunch topping.*

**Make the almond crunch** In a small saucepan over medium heat, combine the olive oil, almond flakes, fennel seeds, sliced garlic, and sunflower seeds and cook until the almonds and garlic begin to brown, 4 to 5 minutes. The garlic should be crisp. Remove from the heat, add the salt, and mix well.

Transfer the mixture to a heatproof dish and let cool to room temperature. Transfer to an airtight jar or container and store in a cool, dark place for up to 3 days.

**Make the dressing** In a small bowl, whisk together the lemon zest, lemon juice, horseradish, and maple syrup. Slowly drizzle in the olive oil and whisk until combined. Season with salt and pepper to taste.

**Make the salad** Combine the butter lettuce, fennel, radicchio, cucumber, parsley, dill, basil, and chives in a large bowl.

Toss with the dressing and the almond crumble before serving.

**NOTE:** This recipe is a great way to use up leftover herbs. Feel free to substitute any fresh, leafy herbs you have on hand, like mint, tarragon, or cilantro.

**VARIATION:** The magic in this recipe lies in the almond crunch topping, which is a Passover-friendly crouton alternative. Substitute your favorite chopped nuts for the almonds, add a thinly sliced shallot, or add a chopped chili pepper for a little extra heat. If you don't eat kitniyot during Passover, omit the fennel seeds and sunflower seeds and replace them with additional Passover-friendly nuts like cashews or pistachios.

## ALMOND CRUNCH TOPPING

¼ cup extra-virgin olive oil  
½ cup almond flakes  
2 tablespoons fennel seeds  
4 garlic cloves, thinly sliced  
1 tablespoon sunflower seeds  
½ teaspoon sea salt

## DRESSING

1 teaspoon lemon zest  
¼ cup lemon juice  
2 tablespoons prepared horseradish  
1 tablespoon maple syrup or honey  
½ cup olive oil  
Salt  
Pepper

## SALAD

4 cups torn butter lettuce  
1 fennel bulb, cored and thinly sliced  
1 head radicchio, thinly sliced  
½ English cucumber, seeded and cut into ½-inch pieces  
½ cup chopped fresh parsley  
¼ cup chopped fresh dill  
¼ cup chopped fresh basil  
¼ cup chopped fresh chives