**JP's Iceberg Lettuce Dill Salad**

My favourite iceberg lettuce salad! Light and refreshing, this is by far the salad I make the most often using iceberg lettuce. The red cabbage adds colour and the snow peas add a touch of crunch, so feel free to substitute these with other vegetables if you wish. Don't skip the herbs, they "make" this salad!

Prep Time10minutes mins

Total Time10minutes mins

Course: Salad

Servings: 4 -6 as side

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**Ingredients**

* 8 cups iceberg lettuce (mixed lettuce ok), chopped or torn into bite size pieces
* Handful of finely sliced red cabbage (just for a bit of colour)
* 6 snow peas, diagonally sliced (adds crunch to the salad)
* 3/4 cup dill, lightly packed
* 3/4 cup coriander, lightly packed
* 1/2 shallot, finely chopped

**Dressing:**

* 4 tbsp Verjuice (unfermented grape juice)
* 3 tbsp extra virgin olive oil
* 1 tsp lemon zest
* 1/2 tsp sugar (white)
* 1/2 tsp yellow mustard powder (or seeds)
* Salt and pepper

**Instructions**

* Mix Dressing together in screw top jar and shake.
* Mix chopped shallot and herbs together in the salad bowl. Drizzle with 1/3 of dressing about 20 mins before serving.
* Lay rest of salad ingredients on top.
* Just before serving, add rest of dressing and toss.