Leafy green salad with pickled radish

**Ingredients**

1 small bowl of mixed lettuce leaves (about 200g)

15 red vein sorrel leaves

¾ cup fresh flat leaf parsley, stalks removed

1/3 cup dill sprigs

6 sugar snap peas, cut 1 cm

1 red apple, thinly sliced

2 Tbsp lemon juice

1 Tbsp extra-virgin olive oil

¼ cup pickled radish slices

**Method**

1. Spin the washed lettuce and red vein sorrel leaves
2. Roughly slice the parsley (not too small), add to a mixing bowl with slices of apple (matchsticks; thin strips), lettuce leaves and chopped dill.
3. Whisk lemon juice and oil together in a small bowl, or shake in a jar.
4. Season with salt and pepper
5. Drizzle dressing over salad. Sprinkle the radish slices over the top.
6. Toss gently to combine.
7. Serve.