



Sabzi Khordan (Persian Herb Platter)

Persian food reminds me of Vietnamese with its love of fresh herb platters served at every meal. In Iran it's any combination of mint, parsley, coriander, dill, tarragon, basil, chives, green onions and radishes; other wild or seasonal greens can be added, such as beetroot tops, watercress, chervil, savoury and dandelion.

Serves 2 as a side dish



INGREDIENTS

- 4 green onions
- 2 or 3 small red radishes
- Handful of fresh herb sprigs
- A few shelled walnuts (optional)

METHOD

1. Trim the root end of the green onions, discard any discoloured outer layers and ends.
2. Trim the radishes or, if they're very small and fresh, just wash them and leave the thin root and green tops attached (soak in cold water for 30 minutes or so to revive any slightly limp leaves).
3. Trim herb sprigs; if parsley or coriander are looking a little tired, soak them in cold water for 30 minutes or so to revive them, then dry gently but well and discard any discoloured leaves.
4. Arrange everything on a large platter and serve.