

Italian Parsley Salad

Ingredients:

- 2 to 3 bunches of chopped parsley
- Lemon zest
- Juice of 1 lemon
- 2 oz lemon balsamic vinegar
- 2 oz olive oil
- 2 oz dried cranberries
- Dry toasted sliced almonds

Instructions:

1. Mix together chopped parsley, lemon zest, lemon juice, lemon balsamic vinegar, olive oil, and dried cranberries.
2. Pour liquid over chopped parsley and stir until completely coated.
3. Add almonds just before serving.
4. Good for 5-7 days in fridge.

Recipe from Land of Medicine Buddha in Santa Cruz, CA