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Western Sydney Parklands

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## BUTTER LETTUCE SALAD

WITH GOAT'S CHEESE, PEAS AND PRESERVED LEMON

**Prep** 15 mins  
**Cook** 5 mins  
**Serves** 4 as a side

### INGREDIENTS

100g peas, podded  
100g broad beans, podded  
2 whole butter lettuces  
2 whole baby cos lettuces  
100g goat's cheese  
3 x preserved lemon quarters  
¼ bunch mint, picked  
2 tbsp lemon-scented olive oil  
or olive oil  
Juice of ½ lemon

### METHOD

Blanch the peas and broad beans together in a pot of boiling salted water for 2–3 minutes until tender. Refresh in iced water. Once they're cold, remove the skins from the broad beans and set aside along with the peas.

To prepare the lettuces, discard the outer leaves then separate the leaves from the remaining hearts. Wash in a large bowl of water, drain then spin in a salad spinner to remove the excess water. Arrange the leaves in a large serving bowl. Scatter the peas and broad beans in and around the leaves, crumble the goat's cheese over the top.

To prepare the preserved lemons, cut the rind into thin strips and scatter through the salad along with the picked mint leaves.

In a separate bowl, mix together the lemon juice and olive oil (or lemon-scented olive oil if using). Season generously with salt and pepper, taste and then spoon over the salad and serve.

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