

## Parsley Salad

### Ingredients (Makes 4 to 6 Servings)

- 1 ½ cups Curly Parsley chopped
- 1 small Red Onion thinly sliced
- 2 - 3 tablespoons of Raisins
- ¼ cup Pine Nuts (or walnuts)
- 1 cup Cherry or Grape Tomatoes sliced in half
- ¼ cup Feta Cheese crumbled
- 2 hard-boiled Eggs

### Dressing

- 1 clove of Garlic
- 2 tablespoons of fresh squeezed Lemon Juice
- 1 tablespoon Lemon Thyme crushed (optional)
- ¼ cup plus 1 tablespoon Extra Virgin Olive Oil
- Salt and Pepper to taste

### Directions

1. Crush clove of garlic and lemon thyme, place in olive oil set aside for about 1 hour; then strain well. Discard garlic and thyme (or use in another dish).
2. Toast pine nuts in a 350° oven for 5 to 10 minutes.
3. In a large stainless steel or glass bowl whisk infused olive oil, lemon juice, salt and pepper to taste.
4. Add parsley, red onion, raisins, cherry tomatoes, and feta cheese and toss.
5. Place on plate, top with pine nuts and add sliced egg to the side of the plate.

Tip: You can add 2 or 3 pieces of extra crispy bacon crumbled up and mixed in with the parsley blend, if you wish.