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by Louisa Shafia

Fresh Herb Platter (Sabzi Khordan)



Ingredients

8 ounces feta cheese
1 tablespoon coriander seeds
1 tablespoon cumin seeds
1 tablespoon caraway seeds
1/3 cup extra-virgin olive oil
Coarse salt, such as Maldon salt, fleur de sel, or kosher salt
2 bunches whole fresh herbs, in any combination: spearmint, basil, cilantro, flat-leaf parsley, tarragon, dill, chives, marjoram
1 bunch scallions, quartered crosswise, roots removed
2 cups walnuts (see Note below)
6 radishes, trimmed and quartered
Lavash or other flatbread

Preparation

- 1 Drain the feta and place it in a medium bowl. Grind the spices coarsely, if desired. Heat a small skillet over high heat. Add the coriander, cumin, and caraway seeds, and shake the pan continuously until the spices start to release their aroma, about 2 minutes. Immediately transfer to a bowl and pour in the olive oil. Add a pinch of coarse salt. Swirl the spices in the oil and steep for a few minutes. Pour the mixture over the feta. You can even work it in with your hands, gently crumbling the feta, if desired.
- 2 Wash and dry the herbs. Trim the stems, but leave them intact. Place the herbs on a large platter in a few fluffy piles. Place the walnuts on the platter, along with the radishes and lavash. Transfer the feta to the platter and garnish it with coarse salt.
- 3 For a single serving, pick up a few stalks of herbs. Tear the flatbread into a manageable piece and stuff it with the herbs, walnuts, a small piece of cheese, and a radish or two. Fold and eat like a sandwich.
- 4 Note: To remove bitterness from the walnuts, place them in a bowl, add boiling water to cover and a pinch of salt, and soak from 1 hour up to overnight. Before serving, drain and rinse until the water runs clear.

Cooks Note

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