

Persian *Nan-o Lavish-Panir-o Sabzi-Khordan*

(Bread with Cheese and Fresh Herbs and Vegetables)

Use only the freshest herbs and vegetables for this dish. *Nan-o Lavish-Panir-o Sabzi-Khordan* is the first dish placed on the table and is often the vegetable accompaniment to many of the dishes served. It remains on the table throughout the meal.

Ingredients

young radishes
scallions
mint leaves
chives
flat-leaf parsley
basil
watercress
tender radish leaves
coriander leaves
Feta **or** goat cheese
lavish bread

Utensils

knife and cutting board
paper towels
plastic bag
aluminum foil
serving platter
serving bowl
basket for bread

Cut the roots off the scallions and cut them in half, separating the white and green parts. Cut the roots and tops off the radishes. Discard any discolored leaves from the herbs. Rinse all the herbs in cold water, then shake out any excess water. Wrap the herbs in paper towels and place them in a plastic bag. Place the bag in the refrigerator to crisp the herbs. Place the cheese in the serving bowl and place the bowl in the refrigerator to chill. To serve, arrange the herbs on the platter. Wrap the bread in aluminum foil and warm it in the oven. Cut the bread into 3-inch squares and place them in a basket. To eat, wrap some herbs and cheese in the bread and enjoy.