Ingredients:
Makes 8 Wedges~

½ bunch cilantro
½ bunch parsley
1 bunch green onions
1 bunch chives
4 sprigs of fresh dill
4 leaves of romaine lettuce
1 teaspoon dried mint
½ cup chopped walnuts
5 eggs
1 tablespoon turmeric
1 teaspoon baking powder
1 tablespoon all-purpose flour

Make it:
1. In a large mixing bowl soak the cilantro, parsley, green onion, chives, dill and lettuces for 30 minutes. Drain and dry WELL. Chop everything as fine as possible.
2. Heat the oil over high heat, immediately add all the greens, do not wait for the oil to get hot. Cook for about 5 minutes or just until vegetables are soft. Set aside to cool.
3. Whisk the eggs with the mint, nuts, turmeric, flour and cooked greens.
4. Heat 2–3 tablespoons of oil in a flat nonstick pan at least 6 inches wide, wait for the oil to get hot. Pour the batter into the pan, cover and cook for over medium heat until 2 minutes, press down to flatten, cook for 2 more minutes, flip the egg cover to cook the other side, about 3–5 minutes.