



# GARDEN SALAD



## INGREDIENTS

### SALAD

- 1 lettuce
- 1-2 carrots
- Handful of sugar snap peas

### VINAIGRETTE

- 3 tbsp olive oil
- 1 tbsp apple cider vinegar
- 1 garlic clove
- Salt & pepper

### FROM THE GARDEN

- Lettuce
- Carrots
- Sugar snap peas

## INSTRUCTIONS

1. Wash the lettuce and use the salad spinner to dry the leaves.
2. Slice the lettuce and place in serving bowl.
3. Finely slice the carrots and add to serving bowl.
4. Slice the sugar snap peas and add to serving bowl.
5. To make the vinaigrette, put garlic clove into pestle & mortar with a little salt and crush to a paste. Add the olive oil and vinegar. Season with salt and pepper. Whisk until combined.
6. Pour vinaigrette over the salad and mix to dress the salad.

## EQUIPMENT

- Salad spinner
- Sharp knife
- Chopping board
- Pestle & mortar
- Sml hand whisk