



MEXICAN STREET SALAD

<i>Ingredients</i>	<i>Equipment</i>
¼ White Cabbage	Chopping Boards
¼ Red Cabbage	Knives
Fennel	Spoon Measures
1 Carrot	Large & Medium Mixing Bowls
½ Bunch Coriander	Juicer
1 Large Green Chilli	Whisk
½ Red Onion	
3 Tablespoons Olive Oil	
1 Lemon	
1 Lime	
½ Teaspoon Salt	

What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Finely slice both cabbages**
- 4. Finely slice the fennel**
- 5. Peel and grate the carrot**
- 6. Finely chop the coriander**
- 7. Finely slice the chilli**
- 8. Peel and dice the onion**
- 9. Juice the lemon and lime, place in the medium mixing bowl along with ½ teaspoon salt and 3 tablespoons olive oil, whisk well.**

- 10. Place all the ingredients in the large mixing bowl and toss gently. When ready to serve place on a serving tray.**