



THAI CUCUMBER SALAD

<i>Ingredients</i>	<i>Equipment</i>
1 Continental Cucumber	Chopping Boards
1 Carrot	Chef's Knives
1 Large Chilli	Spoon Measurements
2 Spring Onions	Large Mixing Bowl
Fresh Coriander	Small Mixing Bowl
Fresh Basil	Garlic Crusher
<i>Dressing</i>	Whisk
1 Tablespoon Lime Juice	
1 Tablespoon Soy Sauce*/Gluten Free	
1 Tablespoon Fish Sauce/Omit	
1 Tablespoon Rice Wine Vinegar	
2 Cloves Garlic Crushed	
1 Teaspoon Sugar	
Pepper to taste	

*All spices used are Woolworths brand with no traces of nuts.

*See 'Products used in Kitchen Classroom', on CPS Website.

Products omitted as required.

What to do

- 1. First make the dressing by mixing all the dressing ingredients into the small mixing bowl. Set aside**
- 2. Taste test for sourness/spiciness, adding more sugar if it's too sour for your taste.**
- 3. Slice the cucumber, then cut the slices in half, place in the large mixing bowl.**
- 4. Peel and grate the carrot, place in the bowl with the cucumber.**
- 5. Chop Chilli finely and add to the Cucumber.**
- 6. Top and tail the spring onions, wash if necessary and slice, place in the bowl with the cucumber and carrot.**
- 7. Pour the dressing over and toss well**
- 8. Break leaves off the basil and coriander and place on a serving platter.**
- 9. Place salad on the basil and coriander bed and serve.**