

## CRISPY GARDEN SALAD

<i>Ingredients</i>	<i>Equipment</i>
Lettuce (Enough for your bench)	Chopping Boards
12 Cherry Tomatoes	Knives
½ Cucumber	Colander
125 Grams Cream Cheese	Juicer
¼ Cup Capers	Small Mixing Bowl
3 Spring Onions	Spoon & Cup Measures
10 Olives	Serving Platter/Bowl
<b>Dressing</b>	
Juice of 1 Lemon	
1 Teaspoon Seeded Mustard	
1 Teaspoon Dijon Mustard	

<i>What to do</i>
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1. Get out all required equipment
2. Weigh and measure ingredients
3. Wash the lettuce in the colander, chop roughly
4. Cut cucumber in half length ways and slice finely
5. Cut tomatoes in half
6. Cut the cream cheese in small cubes
7. Top and tail spring onions and slice finely
8. Make the dressing by juicing half the lemon and mixing the seeded mustard and dijon mustard in the small mixing bowl.
9. Toss the salad ingredients into a serving bowl or onto a large platter.

10. Juice the lemon, place the juice in the small mixing bowl, mix in the seeded mustard and Dijon mustard.
11. Drizzle the dressing over the top of the salad.