

LEBANESE RICE & TOMATO SALAD

<i>Ingredients</i>	<i>Equipment</i>
½ Cup White Rice	Saucepan
100 Grams Vermicelli Noodles	Chopping Boards
1 Lemon Juiced	Knives
2 Cloves Garlic	Garlic Crusher
1 Teaspoon Ground Ginger	Spoon & Cup Measures
1 Tablespoon Olive Oil	Juicer
Salt & Pepper to Taste	Colander
1 Small Red Onion	Small and Large mixing bowl
2 Large Tomatoes	
½ Cup Currents	
¼ Cup Chopped Parsley	

What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Break the noodles in to small pieces**
- 4. Boil water in the saucepan. Cook the rice for 8-10 minutes then add the broken noodles cook for a further 2 minutes. Drain in the colander and run under cool water. Set aside.**
- 5. Peel and dice the red onion**
- 6. Roughly chop the tomatoes**
- 7. Peel and crush the garlic.**

- 8. Juice the lemon**
- 9. In the small mixing bowl add the garlic juice of 1 lemon, ginger, olive oil and salt and pepper to taste. Mix well.**
- 10. Place all the ingredients in the large mixing bowl, drizzle the dressing over the salad and toss gently.**
- 11. Place in a serving bowl or platter.**