

## 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	
1 Tablespoon Fish Sauce	
1 Tablespoon Rice Wine Vinegar	
2 Cloves Garlic Crushed	
1 Teaspoon Sugar	
Pepper to taste	

### *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.