

## CRISPY GARDEN SALAD

<i>Ingredients</i>	<i>Equipment</i>
Lettuce (Enough for your bench)	Chopping Boards
2 Tomatoes	Knives
1 Cucumber	Colander
125 Grams Cream Cheese/Omit	Juicer
1 Tablespoon Capers	Whisk
2 Spring Onions	Small Mixing Bowl
10 Olives	Spoon & Cup Measures
	Serving Platter/Bowl
<b>Dressing</b>	
Juice of 1 Lemon	
1 Teaspoon Wholegrain Mustard	
1 Teaspoon Dijon Mustard	
1 Tablespoons Olive Oil	

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. Wash the lettuce in the colander, chop or tear roughly
4. Cut cucumber in half, length ways and slice finely
5. Cut tomatoes into wedges
6. Cut the cream cheese into cubes
7. Top and tail spring onions and slice finely
8. Combine all the ingredients into a large bowl and toss gently with your fingers.
9. Juice the lemon, place the juice, olive oil, wholegrain and Dijon mustards in the small mixing bowl, whisk until well combined. Taste the dressing, adjust if needed.
10. Gently place the salad on a serving platter, drizzle the dressing just before serving.