



GREEN SALAD WITH SOY AND SESAME DRESSING

Season: Any time
From the garden: *Mixed salad leaves, lemon*

Type: *Salad,*
Difficulty: *Easy*

Country of origin:
Serves: *6 serves or 35 tastes*
Source: *Andrea Habacht, GTT kitchen specialist, Oropi school*

Equipment

- * colander
- *big bowl
- *measuring cup
- *measuring spoons
- *jam jar with a lid
- *garlic press
- *lemon juicer

Ingredient

- *4 handfuls of mixed salad leaves
- *1 tbsp honey
- *1 tbsp soy sauce
- *juice of one small lemon
- *2 tbsp vegetable oil
- *1 garlic clove
- *1 tbsp sesame oil
- *2 tbsp toasted sesame seeds

Method

- 1. wash the salad leaves, tear the big ones into bite size pieces and let them drain in a colander**
- 2. place leaves in a salad bowl**
- 3. if using creamed honey, warm it up in the microwave for 20 second to make it liquid**
- 4. to make the dressing, mince the garlic in a garlic press, juice the lemon and put all the ingredients in the jam jar. Give it a good shake.**
- 5. dress the salad leaves with the dressing just before serving and sprinkle the toasted sesame seeds on top**

Skills: Juicing, mixing...