



GREEN SALAD WITH HONEY MUSTARD DRESSING

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

Type: *Salad,*
Difficulty: *Easy*

Country of origin:
Serves: *6 serves or 35 tastes*
Source: *www.annabel-langbein.com*

Equipment

- *chopping board and knife
- * colander
- *vegetable peeler
- *big bowl
- *measuring cup
- *measuring spoons
- *jam jar with a lid
- *garlic press
- *lemon juicer

Ingredients

- *4 handfuls of mixed salad leaves
- *1 med. cucumber
- *2 tsp honey
- *1 tsp mustard
- *juice of one small lemon
- *1/4 cup olive oil
- *1/2 clove of garlic
- *salt and pepper to taste

Method

- 1. wash the salad leaves, tear the big ones into bite size pieces and let them drain in a colander**
- 2. peel and deseed cucumber if necessary, and slice thinly**
- 3. place leaves and cucumber in a salad bowl**
- 4. if using creamed honey, warm it up in the microwave for 20 second to make it liquid**
- 5. 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.**
- 6. dress the salad with the dressing just before serving. Mix well**

Skills: Juicing, mixing...