

Cucumber and Potato Salad

Season: Autumn

Type: Salad

Serves: 32 tastings

From the garden: Potato, cucumber & basil

Class Focus: Cutting into cubes & chopping herb



Equipment:	Ingredients:
<p>Large mixing bowl x 1 Medium mixing bowl x 1 Small mixing bowl x 1 Wooden spoon x 2 Whisk x 1 Chopping boards and knives Measuring spoons Baking tray x 1 Baking paper Serving bowl x 5 Serving spoon x 5</p>	<p>4 potatoes (skin-on, cubed - 2cm) 1 tablespoon olive oil ¼ teaspoon salt</p> <p>1 lettuce (cubed – 2cm) 1 cucumber (skin-on, cubed – 1cm)</p> <p><i>Basil Dressing:</i> 2 sprigs basil (leaves only, finely chopped) 2 tablespoons olive oil 2 tablespoons white wine vinegar 1 tablespoon maple syrup ¼ teaspoon salt 10 grinds of pepper</p>

What to do:

1. Heat oven to 180C.
2. Wash all the vegetables and herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 3 ingredients in a medium mixing bowl, stir until evenly coated.
5. Pour into a lined baking tray, bake in the oven for 20 minutes or until cooked.
6. Combine all the dressing ingredients in a small mixing bowl. Set aside.
7. Put roasted potatoes, lettuce and cucumber in a large mixing bowl, pour over dressing. Toss well.
8. Serve into 5 large serving bowls with a serving spoon in each.