

## Thai Salad with Sweet Chilli Dressing

**Season:** Autumn

**Type:** Salad

**Serves:** 28 tastings

**From the garden:** Apple & basil



**Class focus:** washing lettuce, cutting vegetables into strips

### Equipment:

Large mixing bowl x 1  
Small mixing bowl x 1  
Wooden spoon x 1  
Whisk x 1  
Chopping boards and knives  
Measuring spoons  
Serving bowl x 5  
Serving spoon x 5

### Ingredients:

½ lettuce (cubed – 2cm)  
1 cucumber (skin-on, cut into fine strips)  
2 apples (skin-on, cut into fine strips)

#### *Sweet Chilli Dressing:*

1 sprig basil (leaves only, minced)  
1 tablespoon rice vinegar  
1 tablespoon sweet chilli sauce  
1 teaspoon sugar  
A pinch of salt

### What to do:

1. Wash all the vegetables.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix all the ingredients for dressing in a small mixing bowl.
4. Put all the salad ingredients in a large mixing bowl.
5. Pour over dressing and toss well.
6. Serve into 5 large serving bowls with a serving spoon in each.