

Thai Salad with Sweet Chilli Dressing

Season: Spring

Type: Salad

Serves: 36 tastings

From the garden: Spinach, radish & daikon



Class focus: Cutting, chopping and grating vegetables

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:

3 handfuls of spinach (cubed – 2cm)
2 daikon (skin-on, roughly grated)
5 radishes (top & tail trimmed, skin-on,
finely chopped)

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.