

Thai Style Salad

Season: Winter/Spring

Type: Main

Difficulty: Easy

Serves: 30-40 small serves

Recipe source: adapted from taste.com.au

<p>Equipment:</p> <ul style="list-style-type: none"> • Large Mixing Bowl • Chopping Boards • Knives • Measuring spoons, cup • Jar to mix dressing • Serving bowls (one per table) 	<p>Ingredients:</p> <ul style="list-style-type: none"> • 2 carrots • 2 spring onions • 2 tablespoons (about 2 thumb sized peeled chunks) fresh ginger • 4 Lebanese cucumbers • 1 red capsicum • 4 medium radishes (or 2-3 large) • 1 fresh red chilli, deseeded • 1 cup fresh coriander leaves <hr/> <p>Dressing:</p> <ul style="list-style-type: none"> • Juice and zest of a lemon • 2 teaspoons brown sugar • 1 tablespoon fish sauce • 2 tablespoons vegetable oil
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What to do:

- Wash all the vegetables carefully
- Mix together the ingredients for the dressing and shake thoroughly, leave to the end to dress the salad to keep it fresh.
- Chop the carrots and capsicum into small matchsticks. De-seed the cucumbers and chop into similar sized matchsticks, then peel the ginger and cut into smaller matchsticks.
- Finely chop the spring onions, de-seed the chilli and finely chop then finely slice the radishes.