



# Carrot & Celery Salad

**Season:** Winter/Spring

**Serves:** 30 tastes in the classroom or 6 at home

**Fresh from the garden:** carrot, celery, coriander, mint, spring onions

## Equipment:

metric measuring cups and spoons  
clean tea towel  
chopping board  
cook's knife  
fine grater  
bowls – 1 large, 1 small  
mixing spoon  
serving bowls

## Ingredients:

10 spring onions, sliced finely on the diagonal  
2 carrots, finely julienned or grated  
4 celery stalks, sliced finely on the diagonal  
1 small handful of mint, finely chopped  
1 small handful of coriander, finely chopped

### For the dressing:

1 garlic clove, peeled and finely chopped  
¼ cup malt vinegar  
1 tsp white sugar  
3 tbsp olive oil  
1 tsp sesame oil  
2 tbsp soy sauce

## What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. In the large bowl, combine the spring onions, carrot, celery, mint and coriander.
3. In the small bowl, combine the garlic, vinegar, sugar, olive oil, sesame oil and soy sauce.
4. Drizzle the dressing over the salad and toss gently to mix through.
5. Place in serving bowls.

