

Cherry tomato and radish salad

Equipment needed

- Medium mixing bowl
- Chopping board and non-slip mat
- Knife
- Whisk
- Small serving plates

Salad Ingredients

- 500g cherry tomatoes
- 6 radishes (pick from garden)
- Small bunch chives (pick from garden)
- 1 tsp nigella seeds

Salad Dressing Ingredients

- 1 tbsp extra virgin olive oil
- 1 tbsp of red wine vinegar
- Pinch of salt
- Pinch of caster sugar
- Freshly ground black pepper

Notes:

- This salad goes well with Indian style curries.
- Today we are going to work as a group.
- Divide your salad onto 4 small serving plates, one for each table.
- Make **one** salad dressing and spread it across the 4 salad plates.

What to do:

Salad:

- Wash cherry tomatoes and gently pat dry with a clean tea towel.
- Use a small serrated knife to cut the cherry tomatoes in half
- Wash and dry the radishes. Slice very thinly.
- Wash and dry the chives. Use scissors to cut into very small pieces.
- Gently mix tomatoes, radishes, chives and nigella seeds in a mixing bowl.

Dressing:

- Whisk all dressing ingredients together in a small bowl.

To assemble

- Clean up
- Just before we sit down, dress the salad (otherwise it goes soggy).