

# Asian salad dressing

**Difficulty:** Easy

**Type:** Dressing

**Allergy advice:** **Fructose**

**Serves:** 32

**Cuisine:** Chinese

**From the garden:** Mint, garlic, coriander, Chilli

**Season:** Winter

Equipment	Ingredients
Chopping boards and mats	2 cloves garlic, crushed
Cooks knives	1-2 cms ginger peeled and grated
Measuring spoons	3 sprigs fresh coriander, washed and finely chopped
Garlic crusher	2 sprigs mint, stems removed and finely chopped
Small mixing bowl	1 long red chilli, seeds removed and finely chopped (use gloves)
Wire whisk	2 Tbsp. light soy sauce
	2 Tbsp. olive oil
	2 Tbsp. rice wine vinegar
	2 Tbsp. freshly squeezed lemon juice
	1 tsp brown sugar

## What to do:

1. Wash and prepare all of the ingredients as per the instructions in the ingredients list.
2. Place the dressing into a small mixing bowl, and use a whisk to mix all of the ingredients together.
3. Dress your salad and serve.