

# Salad of the Imagination

**Season:** Any

**Type:** Salad

**Difficulty:** Easy

**Serves:** About 40 tastes or 20 portions

**Fresh from the garden:** Leaves, Herbs etc.

**Recipe source:** Stephanie Alexander Program

| Equipment:  | Ingredients:   |
|---|--|
| <ul style="list-style-type: none"> <li>• Salad spinner</li> <li>• Large Bowl</li> <li>• Serving bowls</li> <li>• Knife/scissors</li> <li>• Jar</li> </ul> | <ul style="list-style-type: none"> <li>• 6 cups of mixed salad leaves</li> <li>• 1-2 cups of mixed small leaves/herbs – can be parsley, baby spinach, beetroot leaves, sorrel, mizuna etc.</li> <li>• Vinegar (choose which one) ½ cup</li> <li>• ½ Cup Extra Virgin Olive Oil</li> <li>• Salt and pepper</li> </ul> |

## What to do:

- Choose out of those available which salad or lettuce leaves you would like to include with your six cups and wash them thoroughly in a sink full of cold water.
- Drain them on the draining board and then spin. Tear or chop up leaves roughly into a large bowl.
- Send a pair to the garden to gather about a cup of small leaves and light herbs such as parsley, basil, beetroot leaves and so on. Wash and spin as with other leaves
- Choose which vinegar you would like for your dressing – red wine, balsamic, apple etc. and add in a jar with the olive oil and a little salt and pepper, and any spare herbs brought in chopped finely.
- Shake the dressing in the jar.
- When ready to serve divide salad between bowls for each table and dress before serving.