

Herb Salad

Season: Winter/Spring

Makes: 30 tastes or 6 serves at home

Fresh from the garden: dill, mint, mixed salad leaves, parsley

This herb salad is a great way for young ones to learn about, touch and smell different herbs.

EQUIPMENT

metric measuring cups
clean tea towels
salad spinner
large bowl
tongs
serving platter

INGREDIENTS

2 cups parsley leaves, torn
1 cup dill fronds, torn
½ cup mint leaves, torn
6 cups mixed salad leaves
Honey Mustard Dressing (see page 100)
Toasted Seed Sprinkle (see page 36)

WHAT TO DO

- Prepare all the ingredients based on the instructions in the ingredients list.
- Tip all the salad and herb leaves into the large bowl.
- Dress with the **Honey Mustard Dressing**.
- Gently turn the leaves with the tongs, to coat them evenly in the dressing.
- Serve the salad scattered over with some **Toasted Seed Sprinkle**.

