

# Radish, Apple and Carrot Salad

**Season:** Autumn

**Type:** Salad

**Serves:** 32 tastings

**From the garden:** Apple & radish

**Class focus:** Cleaning radishes, grating and cutting vegetables



Equipment:	Ingredients:
Large mixing bowl x 1 Small mixing bowl x 1 Wooden spoon x 1 Whisk x 1 Apple corer x 1 Grater x 1 Salad spinner Chopping boards and knives Measuring spoons Serving bowl x 5 Serving spoon x 5	1 lettuce (cubed – 2cm) 1 apple (skin-on, cored, cubed – 1cm) 2 carrots (roughly grated) 6 radishes (top & tail trimmed, skin-on, thinly sliced)  <i>Maple Mustard Dressing:</i> 1 tablespoon olive oil 3 tablespoons maple syrup 4 teaspoons Dijon mustard ¼ teaspoon salt

## What to do:

1. Wash all the vegetables and fruit, then dry the lettuce using a salad spinner.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix all the ingredients for dressing in a small mixing bowl.
4. Put all the salad ingredients in a large mixing bowl.
5. Pour over dressing and toss well.
6. Serve into 5 large serving bowls with a serving spoon in each.