**Winter Salad**

**Season:** Winter!

**Serves:** tasting size for 35

**Fresh from the garden:** salad leaves, lemon, pomegranate, baby celery stalks, mint, edible flowers and other harvest surprises from the garden!

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| **Equipment:**  Glass jar with lid  Measuring cups and spoons  Chopping boards  Salad spinner  Small mixing bowl  Knives  Salad servers  4 small salad bowls for serving  4 sets of tongs | **Ingredients:**  Dressing  ¼ cup olive oil  1 tablespoons lemon juice  Salt and pepper  ½ teaspoon Dijon mustard  1 teaspoon honey  Salad  1 large bowl of mixed salad leaves  1 small pomegranate  Large handful of baby celery stalks  1 red apple  Handful mint leaves, torn  Edible flowers for garnish |

**What to do:**

1. Measure dressing ingredients into glass jar, put lid on tightly and shake until well combined. Set aside.
2. Carefully wash and pick over mint and salad leaves, removing any discoloured leaves. Dry in small batches in the salad spinner. Drying in small batches ensures the leaves are dried well and do not get bruised. Put into the mixing bowl.
3. Remove pomegranate seeds (arils) from the fruit. Add most of the seeds to the large mixing bowl, but set some aside for garnish.
4. Finely slice celery and add to large mixing bowl. Finely slice apple and add most to the large mixing bowl, but save some for garnish. Add any other extra seasonal veggies from the garden. Add about half of the dressing and toss the ingredients together until lightly coated in the dressing. Taste and add more dressing as required.
5. Divide between the serving bowls, then garnish with the remaining apple, pomegranate seeds and edible flowers.