

Garden Salad with Apples, Cranberries and Pepitas

Season: Autumn/Winter

Serves: 40 tastes

Fresh from the garden: salad leaves, herbs. The new season apples have been donated by Fresh Finesse.

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| Equipment: Large mixing bowl 2 Small mixing bowl Chopping board Knives Mandolin slicer and protective glove Small frypan Salad spinner Measuring cups and spoons Glass jar with well-fitting lid Salad servers 4 Serving bowls Mini tongs | Ingredients: Medium bowl mixed salad leaves 1/4 cup mixed herbs 1/4 cup pepitas 1/4 cup dried cranberries 100g feta cheese, crumbled 3 apples, thinly sliced <u>Dressing</u> 1/4 cup olive oil 1 1/2 tablespoons apple cider vinegar 1 1/2 teaspoons honey 1/2 teaspoon mustard Salt and pepper |
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What to do:

1. Check salad leaves and herbs and discard any discoloured pieces. Gently tear into bite sized pieces (remove stalks from herbs). Carefully wash and dry in small batches in the salad spinner. Place into the large salad bowl.
2. Dry fry the pepitas in the small frypan. Set aside to cool.
3. Chop the cranberries into very small pieces. Add to the salad bowl.
4. Crumble the feta into very small pieces. Set aside in the small bowl.
5. Place all the dressing ingredients into the jar and shake well until emulsified (oil and vinegar have mixed together). Taste and adjust seasoning if needed.
6. Thinly slice the apples and place into a small mixing bowl. Pour a small amount of the dressing onto the apples and toss together to prevent the apples turning brown.
7. Just before serving, add the apple and pepitas to the large bowl along with half of the feta. Add just enough of the dressing to lightly moisten the leaves (save the remaining dressing in case more is needed). Using the salad servers, toss the salad until ingredients are mixed through. Divide between the serving bowls and sprinkle with the remaining feta cheese.