



AUSSIE SUMMER SALAD WREATH

A colourful and refreshing salad showcasing the freshest of Australia's seasonal summer produce

INGREDIENTS

Salad

120g mixed salad leaves
1 large mango, thinly sliced
1 ripe avocado, thinly sliced
6-8 cherry tomatoes
½ spring onion, finely sliced
Handful of craisins
Fresh mint leaves, thinly sliced
Chilli, finely chopped (optional)



Dressing

1.5 Tbsp lime juice
2 Tbsp extra virgin olive oil
1 Tbsp honey
1 heaped Tbsp dijon mustard
½ clove grated garlic
½ tsp salt

INSTRUCTIONS

1. Add torn salad leaves in a circle to plate
2. Place mango and avocado slices evenly around circle on top of leaves
3. Sprinkle circle with cherry tomatoes, macadamias, craisins, spring onion and mint
4. Top with chilli if using
5. Drizzle with salad dressing to serve
- 6.

TO MAKE SALAD DRESSING

- Place all ingredients into a screw-top glass jar. Replace lid and shake until all ingredients are mixed and dressing is creamy

* This salad goes perfectly with a prawn cocktail in the centre of the plate, or it can be enjoyed on its own as a refreshing salad or side dish

