

## Asian-Style Chopped Salad

Equipment	Ingredients
Screw-top jar	2 tablespoons extra-virgin olive oil
Measuring cups	1 tablespoon lime juice
Vegetable peeler	Salt and pepper to taste
Measuring spoons	1 baby cos lettuce
Knives	1 small carrot, peeled, grated
Chopping board	2 green onions, thinly sliced
Mixing bowl	1 cup beansprouts
Grater	¼ cup fresh mint leaves
	¼ cup fresh coriander leaves
	1 long red chilli, chopped
	2 tablespoons chopped roasted salted peanuts (optional)

### How TO MAKE IT:

- 1 Place oil and lime juice in a screw-top jar. Season with salt and pepper. Secure lid. Shake to combine.
- 2 Remove outer leaves and core from lettuce. Separate leaves. Wash and pat dry with a tea towel. Roughly chop. Place lettuce, carrot, onion, beansprouts, mint, coriander and chilli in a bowl.
- 3 Add dressing. Toss to combine. Sprinkle with peanuts.

