

## SASAKWA GARDEN SALAD WITH LEMON DRESSING

## Salad

Wash all the ingredients in cold water. Slice beetroots, radishes, carrots and red onion on a mandolin or with a very sharp knife into paper-thin slices. Tear and pick the lettuce, leaves and herbs into bite-size pieces and mix all the ingredients in a large salad bowl. Serve with lemon dressing.

Makes 1 large bowl of salad

4 small beetroots
3 radishes
6 baby carrots
1 red onion
1 cos lettuce head
2 bunches of rocket
handful of basil
handful of coriander leaves
handful of other mixed herbs

## Lemon dressing

Mix everything together in a bowl or jar with a lid and season to taste.

Makes 1 small jug

90 ml extra-virgin olive oil
45 ml lemon juice
15 ml honey
sea salt to taste
freshly ground black pepper
to taste
handful of fresh herbs, chopped
(optional)