Everything Green Salad with Tangy Basil Dressing

Prep time: 15 mins Cooking time: 5 mins Serve: 2 people Serving suggestion: as a salad

Salad:

Avocado 40g Baby spinach Salad leaves 40g Cucumber 40g Green apple 40g Celery 40g Cos lettuce 40g French bean 40g Pear 40g Watercress (Asian shop) 40g Method:

- cut all of the above in bite size, then toss in the following:
Fresh mint leaves 15g
Fresh kaffir lime leaves 1 leaf (thinly slice/julienne)

Dressing:

Lemon juice 125ml Thai basil leaves 15g Frozen lemongrass 10g White sesame seed 15g (roasted) Roasted black peppercorn 5 (whole) Olive oil 40g

Method:

- put all of the above into a bar blender, blend until all well mixed,

- remove from attachment and pour into ready made salad,

- ready to enjoy.

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