**Carrot, chickpea and celery slaw**

**Ingredients from OUR garden:**
- carrots – 600g
- Celery 3 stalks
- Spring onions – 2

**Other ingredients:**
- Can of chickpeas
- ¼ cup mayonnaise
- 1 tsp sugar
- 1 tsp rice vinegar
- ¼ tsp salt
- ¼ tsp mustard powder
- ¼ tsp celery seed

**Equipment needed:**
- Colander
- Serving bowl
- Chopping board
- Knives
- Tongs
- measuring spoons
- Measuring cup ¼
- Wooden spoon

**Method:**

1. Drain chickpeas in colander, rinse. Put into serving bowl.
2. Peel and cut carrot into julienne (matchsticks).
3. Wash and cut celery into julienne.
4. Wash and very thinly slice the spring onion. Discard roots.
5. Combine chickpeas and veges in serving bowl.

**TO MAKE DRESSING:**

6. Measure ¼ cup mayonnaise, 1 tsp sugar, 1 tsp rice vinegar, ¼ tsp salt, ¼ tsp mustard powder and ¼ tsp celery see and put into a jug. Mix with a whisk.
7. Pour over slaw and combine with wooden spoon.

Focus keeper:_______________________________
Quiet Captain: ______________________________
Materials Monitor: ___________________________