**Green salad with corn chips and Ranch drizzle**

**Ingredients from garden:**
- Salad leaves – 8 cups
- Chives – 1 tbsp
- Garlic – 1 clove
- Spring onions – 4
- Parsley – 1 tsp
- Coriander – ¼ cup
- Dill – 1 tsp

**Other ingredients:**
- Corn – ½ cup
- Corn chips – handful, crushed
- Mayonnaise – 1 tbsp
- Yoghurt – 3 tbsp
- Salt and pepper
- Worcestershire – ½ tsp
- Lemon Juice – 1 tsp

**Equipment needed:**
- Sharp knife
- Chopping board
- Jar or jug (for dressing)
- Big serving bowl

**Method:**

**SALAD**
1. Wash vegetables from the garden. Place salad greens into serving bowl.
2. Slice spring onions. Put into serving bowl.
3. Chop coriander. Place into bowl.
4. Chop chives. Place into bowl.
5. Place corn into bowl. Crush corn chips. Place corn chips into bowl.
6. Combine the ingredients.

**DRESSING**
1. Finely chop parsley. Place into jug or jar.
2. Finely chop dill. Place into jug.
3. Peel garlic and finely chop or mince. Place in jug.
4. Place yogurt, mayonnaise, Worcestershire sauce, white vinegar, salt and pepper into jug.
5. Whisk until combined.
6. Drizzle over top of salad.