Green salad with passionfruit dressing

**Ingredients from OUR garden:**
- Salad greens – 1 bunch
- Spring onions – 3
- Passion fruit – 4
- Lemon - 1

**Other ingredients:**
- Olive oil
- Balsamic vinegar
- Dijon mustard
- Garlic clove
- Salt and pepper

**Equipment needed:**
- Salad spinner
- Serving bowl
- Small jug
- Garlic crusher
- Chopping board
- Juicer
- Spoon
- Knives
- Whisk
- Measuring tsp

**Method:**

1. Wash salad greens, tear into bite sized pieces. Dry in salad spinner. Place on serving platter.
2. Trim spring onions and slice thinly. Arrange on top of greens.
   **DRESSING:**
3. Peel and finely chop garlic (or crush in garlic crusher).
4. Cut passionfruit in half.
5. Cut and juice 1 lemon.
6. In a jug combine: garlic, 40ml olive oil, 40ml balsamic vinegar, lemon juice and 1 tsp Dijon mustard and whisk.
7. Scoop in passionfruit pulp and juice and a sprinkle of salt and pepper. Stir and drizzle over salad.
8. Keep in fridge until serving time.

Focus keeper: ____________________________
Quiet Captain: __________________________
Materials Monitor: _______________________