

# Turkish Bean Salad

**Season:** Spring

**Type:** Salad

**Serves:** 36 tastings

**From the garden:** Carrot & parsley

**Class focus:** Finely chopped vegetables and herb



## Equipment:

Small mixing bowl x 1  
Large mixing bowl x 1  
Wooden spoon x 1  
Whisk x 1  
Sieve x 1  
Chopping boards and knives  
Juicer x 1  
Measuring cups  
Measuring spoons  
Serving bowl x 5  
Serving spoon x 5

## Ingredients:

### *Salad:*

1 can of cannellini beans (drained)  
3 small carrots (roughly grated)  
½ onion (finely chopped)  
1 green capsicum (finely chopped)  
6 black olives (finely chopped)  
¼ cup parsley (leaves only, finely chopped)

### *Lemon Dressing:*

¼ cup olive oil  
Juice of 1 lemon  
1 teaspoon sugar  
¼ teaspoon salt  
10 grinds of pepper

## What to do:

1. Wash all vegetables and herb.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the salad ingredients in a large mixing bowl.
4. Combine all the ingredients for lemon dressing in a small mixing bowl.
5. Add dressing to the salad. Toss well.
6. Serve into 5 large serving bowls with a serving spoon in each.