

Carrot and mandarin slaw

Ingredients	Equipment
<ul style="list-style-type: none">□ $\frac{1}{2}$ wombok (Chinese cabbage)□ 2 carrots□ 2 mandarins□ Handful of mint <p>Dressing:</p> <ul style="list-style-type: none">□ $\frac{1}{4}$ cup vegetable oil□ 2 tablespoons white wine vinegar□ 2 tablespoons light soy sauce□ 2 tablespoons white sugar	<ul style="list-style-type: none">• Chopping board• Large knife• Peeler• Grater• Large bowl• Small bowl• Measuring jug• Measuring spoons• Whisk• Large spoon• 4 serving bowls• 4 sets of serving spoons
<ol style="list-style-type: none">1. Finely shred the wombok.2. Wash, peel and grate the carrots.3. Peel the mandarins and divide into segments.4. Wash and coarsely tear the mint into small pieces.5. Combine the cabbage, carrots, mandarin segments and mint in a large mixing bowl. Gently stir with a large spoon to mix the ingredients.6. In a small bowl whisk the vegetable oil, white wine vinegar, light soy sauce and sugar until well combined.7. Wash up any utensils and clean your workspace.8. Pour dressing over salad just prior to serving.9. Transfer onto 4 serving bowls or platters. Don't forget the salad servers!	

