

Spinach and sesame salad

<p>Ingredients</p> <ul style="list-style-type: none">• 2 large handfuls (about 100g) of baby spinach leaves, washed and dried• 1 Lebanese cucumber, peeled and thinly sliced into rounds <p><i>Dressing</i></p> <ul style="list-style-type: none">• 1 tbsp light soy sauce• 1 tsp caster sugar• 2 tbsp rice vinegar• 1 tbsp toasted sesame seeds• 1 tbsp sesame oil• 2 small spring onions, white and light green parts (optional)	<p>Equipment</p> <ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board
<p>What to do</p> <ol style="list-style-type: none">1. For the dressing, place the soy sauce, caster sugar, rice vinegar, sesame seeds, sesame oil and spring onions (if using) in a jar. Shake well to combine, making sure the sugar has dissolved.2. Toss the baby spinach, spring onion and cucumber in a salad bowl. Pour over the dressing and serve immediately.	