

Chopped green salad

Equipment

Chopping boards

sharp knives

Spoons

baking tray

Serving bowls

Ingredients:

- 1 Lebanese bread round
- Olive oil cooking spray
- 1/4 teaspoon sweet paprika
- 1 baby cos lettuce
- 1 medium green capsicum, chopped
- 1 medium avocado, chopped
- **Basic lemon dressing**
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon lemon juice
- 2 green onions, thinly sliced
- 1 long green chilli, chopped
- 1/4 cup fresh mint leaves

Method

1. Make Basic lemon dressing: Place oil and lemon juice in a screwtop jar. Season with salt and pepper. Secure lid. Shake to combine.
2. Preheat oven to 200°C/180°C fan-forced. Place bread on a baking tray. Spray with oil. Sprinkle with paprika. Season with salt and pepper. Bake for 3 to 5 minutes or until golden and crisp. Remove from oven.
3. Remove outer leaves and core from lettuce. Separate leaves. Wash and pat dry with a tea towel. Roughly chop. Place lettuce, capsicum, avocado, onion, chilli and mint in a bowl. Add dressing. Toss to combine. Break bread into pieces. Add to salad. Gently toss to combine. Serve.