Coleslaw

Serves: 32 tasters

From the garden: Lettuce, cabbage, carrot, yacon, corn and spring onion

Equipment:
- Small bowl
- Medium bowl
- Serving spoon
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Whisk
- Grater
- Juicer
- Vegetable peeler
- Medium saucepan (for corn)

Ingredients:
1 head lettuce (finely shredded)
½ head cabbage (finely shredded)
2 carrots (roughly grated)
1 yacon (peeled, finely shredded)
2 cobs of corn (boiled & separate corn from the cob)
½ cup chopped spring onion

Dressing:
½ cup mayonnaise
1 tablespoon sugar
Juice of 1 lemon
1 teaspoon Dijon mustard
Salt and pepper to taste

Method:
1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Wash and prepare all vegetables and put them in a medium bowl.
3. Mix all the ingredients for dressing together in a small bowl.
4. Pour dressing onto the vegetables. Toss well.
5. Serve into 5 large serving bowls.