Yacon Salad with Dates

Serves: 32 tasters

Note: Picture above showed pear but yacon will be used instead.

From the garden: Yacon, capsicum, spinach and rocket

Equipment:
- Small bowls
- Large bowl
- Serving spoon
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Whisk

Ingredients:
- 2 yacon (peeled, thinly sliced)
- 6 dates (cut finely)
- 2 capsicums (finely chopped)
- 20 spinach leaves (cut into bite size)
- 20 rocket leaves (cut into bite size)

Dressing
- ¼ cup olive oil
- Juice of 1 lemon
- 1 tsp Dijon mustard
- 1 tablespoon honey
- ¼ teaspoon salt
- 10 grinds of pepper

Method:
1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Mix all the ingredients for dressing together in a small bowl.
3. Wash all the salad leaves, cut into bite size and put them in a large bowl.
4. Add yacon, dates and dressing and toss.
5. Serve into 5 large serving bowls.