



Harvest salad

Ingredients

- 1 large continental cucumber
- 1 kilo of mixed ripe tomatoes
- 1 red onion finely chopped
- 1 cup of finely chopped parsley
- Large handful of chopped basil
- Sour dough loaf
- Extra virgin olive oil
- 2 large cloves of garlic
- Any extras Kathy may have harvested eg beans, celery
- DRESSING
- 2 tablespoons of olive oil
- 1 1/2 tablespoon of vinegar
- 1 teaspoon of honey
- Sea salt and pepper

Method

- Preheat the oven to 180 degrees Celsius
- Mince the garlic and add the oil.
- Slice the bread and cover the bread using a pastry brush with oil(not too much)
- Brush both sides of the bread.
- Place on an oven tray lined with baking paper and cook until lightly browned.
- Once cooked set aside and when cool cut the bread into cubes.
- Slice cucumbers lengthwise then on the flat side slice into rounds. Place in a huge bowl.
- Wash your tomatoes then chop and add to the bowl. Add your chopped red onion.
- Add your bread and herbs
- Combine all your dressing ingredients into a bowl, whisk to combine, then pour the dressing over.
- Divide your salad into 2 bowls one for each table.