Recipe source: Stephanie Alexander Kitchen Garden Cooking with Kids

Equipment:
- Knives
- Chopping board
- Graters

Ingredients:
There are so many possibilities. Have a good look in the pantry and refrigerator to see what you might like to add.

Here are some suggestions:

Croutons

Toasted nuts (pine nuts, walnuts, almonds)
Please note: Pimpala Primary School is a “Nut Aware” school and therefore will not be using nuts in our cooking program, these ingredients are suggestions/ideas for home.

Toasted seeds (pumpkin, sunflower)

Shavings or crumblings of cheese (parmesan, fetta)

Chunks of avocado

Gratings of vegetables (beetroot, carrot, radish)

Hard boiled eggs (sliced or chopped)

Bacon (cooked until crisp and crumbled)

Raw fruits (apples, pears, citrus fruits)

Pickled or preserved products (preserved lemons, plums, cherries)

Herbs (thyme, basil, parsley, rocket)

Edible flowers and leaves (nasturtium)

Notes: Many of the ingredients listed here are heavier than the salad leaves, which means the extras will tend to sink to the bottom of the bowl. For that reason, it is often better to serve these kinds of salads on a wide shallow platter then everyone can see the special touches. Always add the dressing and toss the salad well, just before serving.