Greek Salad with Falafel & Avo

Plating: Large Sushi Bowl



Large Sushi Bowl | Contains Dairy

INGREDIENTS

- 4 Falafel
- 95g Cucumber
- 75g Tomato Chunks
- 35g Green Pepper Slices
- 30g Avocado Cubes
- 30g Feta
- 15g White Onion
- 30g (6) Olives
- 30ml OB Salad Dressing

METHOD

1. Place the cucumber and tomato cubes in the bottom of the bowl.
2. Arrange the green pepper slices and avo cubes over the tomato chunks.
3. Arrange the feta and onion rings over the top of the salad.
4. Place the olives over the top.
5. Place the Falafels over the top of the salad.
6. Sprinkle the chopped Spring onion over the salad.
7. Drizzle the salad dressing over and add a lemon wedge.

GARNISH

- Sprinkle spring onion
- 1 lemon wedge

EQUIPMENT

- Chopping Board
- Vegetable Knife
- Deep Fryer
- Cheese Knife

WATCH THE METHOD

Falafel & Avo Greek Salad https://www.youtube.com/watch?v=gvRcPW0lHGE