



# Side Salad

Small Greek-style side salad.



Small Coloured Plate.

Contains Dairy

## INGREDIENTS

- 60g Cucumber (sliced, in halves)
- 25g Green pepper (sliced)
- 25g White onion (sliced)
- 50g Tomatoes (approx. 4 chunks)
- 20g Olives (4 olives)
- 40g Feta (1 slice)
- 1g Oregano
- 1g Onion rings (1 ring)
- 15ml OB salad dressing

## METHOD

- 1 Place the OB cucumber, green pepper and onion on a new small plate, and mix together.
- 2 Scatter the tomato chunks over the salad, creating some height. Do NOT line them up around the edges of the plate.
- 3 Scatter the olives around the plate.
- 4 Place the piece of feta on top of the salad.
- 5 Sprinkle the oregano over the top.
- 6 Place the onion ring on top of the feta.
- 7 Drizzle OB salad dressing over the salad.

## WATCH THE METHOD

Chunky house salad <https://www.youtube.com/watch?v=JOiBtZz-9Y0>

How to cut cucumbers <https://www.youtube.com/watch?v=-NputDJED34>

How to cut onions <https://www.youtube.com/watch?v=ICaJ2WKCUSY>

Cherry tomatoes <https://www.youtube.com/watch?v=jXBf2nrEdRY>



## Food safety

From the SOP - what the kitchen must not skip on this dish.

### SALAD DO NOTS

SOP 9 - Food Book

Don't use tomatoes that are unripe, a ripe tomato is red , has a fresh smell and is juicy when cut open. Don't use over ripe tomatoes that are soft. Don't use old vegetables to build the salad with. Don't use sour cheese, checking your mise en place in the morning will eliminate any compromised ingredients.  
15g 75%



ON THE PASS

### Side Salad

Plate - Small Coloured Plate.

Method and video links are on page 1.