



# Mixed Green Salad with Harissa Dressing

SERVES 4

## INGREDIENTS

½ lettuce, such as oakleaf  
50g watercress leaves  
1 avocado, thinly sliced  
1 cucumber, seeds removed, sliced  
2 shallots, chopped

## DRESSING

1 fresh long green chilli, chopped  
2 shallots, chopped  
1 clove of garlic, chopped  
1 teaspoon ground coriander  
1 teaspoon sweet paprika  
¼ teaspoon ground turmeric  
1 tablespoon lemon juice  
1 tablespoon extra virgin olive oil

## METHOD

1. Tear oakleaf lettuce leaves roughly and place in a large bowl with watercress. Scatter with avocado, cucumber slices, and shallots
2. Divide between serving plates and drizzle with Harissa dressing.

## DRESSING

1. Combine all ingredients, except oil in a mortar and pestle and grind until smooth. Add oil and pound to combine. Alternatively, combine all ingredients in a small food processor and blend until smooth.

