



## CAERPHILLY SALAD

This salad can be served as a starter or as an accompaniment to cold meat.

### INGREDIENTS

- 75g Caerphilly cheese - cubed
- 1 tablespoon sun-dried tomato - cut into thin strips
- 100g cherry tomatoes - halved
- 2 baby leeks or spring onions - thinly sliced
- 100g mixed salad leaves
- 1 tablespoon pine nuts - optional

#### Dressing

- 1 dessertspoon balsamic vinegar
- 2 tablespoons olive oil
- ground black pepper

### EQUIPMENT

- sharp knife
- chopping board
- mixing bowl
- measuring jug
- fork
- tablespoon
- teaspoon

### HOW TO MAKE IT

1. Place the dressing ingredients in the measuring jug and mix lightly using a fork.
2. Place all the salad ingredients in the mixing bowl. Mix the ingredients carefully taking care not to break up the cheese.
3. Drizzle the dressing over the salad and serve immediately.

**HOT TIP:** Avoid adding pine nuts if serving the salad to someone with a nut allergy.