

THAI VEGETABLE SALAD



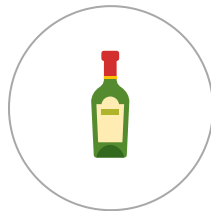
Thai cuisine is known for its fresh ingredients. Let's practice our emulsion skills by making a simple vinaigrette for this salad.

Note: Pay particular attention as you whisk the ingredients for the dressing. This is where you will observe a temporary emulsion.

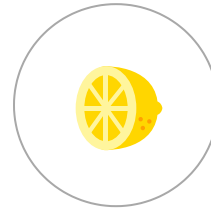
DRESSING



Salt & Pepper to Taste



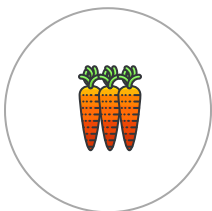
3 Parts Olive Oil



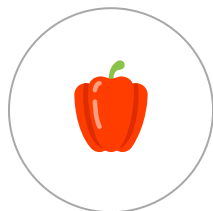
1 Part Lemon Juice

INGREDIENTS

YOU DECIDE HOW MUCH!



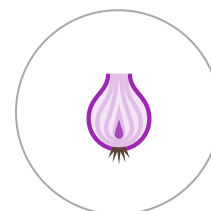
Carrots



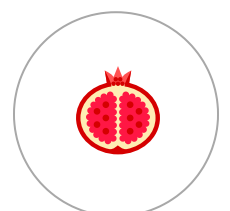
Peppers



Cilantro



Red Onion



Pomegranate

WHISK, TOSS & ENJOY



Ready to serve!