



Just a
SALAD

SALAD WITH A SPRINKLING OF BEEF JERKY

INGREDIENTS:

Salad:

- 1 packaging (25 g) Sokolów beef jerky
- 1 large handful rocket
- 8-10 strawberries
- 1 handful mange tout
- 1 small red onion
- 120 g small mozzarella balls
- 2-3 tablespoons cashew
- pinch of salt
- pinch of sugar

Dressing:

- 3-4 tablespoons rapeseed oil
- 1 clove garlic
- 1 tablespoon white wine vinegar
- 1 teaspoon lemon juice
- couple of basil leaves
- 1 teaspoon fresh oregano leaves
- salt, freshly ground pepper

PREPARATION:

1. Mix dressing ingredients using a blender until homogeneous. Put beef jerky in a food processor and blend it to dust. Cut cashew into halves, then fry on a dry pan.
2. Put mange tout into boiling water, add some sugar and salt, then boil on a medium heat for 4 minutes. Drain and leave to cool.
3. Remove stalks from strawberries, then cut into quarters. Dry mozzarella balls and split them in half. Slice onions.
4. On a platter put alternately the rocket, strawberries, mange tout, onion, mozzarella and cashews. Pour dressing and decorate with beef jerky.