

Mediterranean Salad (Coolibah Italian Mix)



Preparation Time 8 minutes

Cooking Time 12 minutes

Ingredients (serves 2)

- 100g Coolibah Italian Mix
- 3 cloves garlic, peeled and finely sliced
- 3 slices sour dough crusty bread, thinly sliced
- Large handful of pinenuts
- Large handful of raisins
- Extra virgin olive oil
- 200ml balsamic vinegar
- 200g feta cheese

Method

1. Grill bread on both sides, remove from heat and griddle
2. Fry the sliced garlic, pinenuts & raisins in a little olive oil
3. When garlic begins to colour, take off heat and add balsamic
4. Leave to cool
5. Lightly grill the radicchio leaves
6. Combine the radicchio with the remaining salad leaves
7. Add the cooled dressing and toss
8. Crumble feta over the top
9. Serve with bread