

ORIGINAL TOUCH RECIPES

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LEMON & MINT SALAD

This recipe serves 4

Preparation: 20 minutes (plus 2-hours to chill)

Recipe grading: Easy

You will need:

- 1 kg lemons
- 6 tbsp extra virgin olive oil
- Salt & ground black pepper to taste
- Bunch of mint, separated into leaves
- 1 green chilli pepper, thinly sliced
- 1 red chilli pepper, thinly sliced



- Peel the lemon and make sure you remove all of the white pith.
- Cut the lemon into small cubes.
- Place the lemon cubes in a small bowl and drizzle with the olive oil.
- Season the mixture with the salt and ground pepper.
- Sprinkle with the mint leaves and chillies.
- Refrigerate for at least 2-hours before serving.