



Change things up with this crunchy dressed salad with the peppery crunch of radish and rocket

What you'll need:

1 cucumber

2 bags of watercress

2 bags of baby radishes

For the dressing

6 tablespoons of natural yoghurt

1 tablespoon of white wine vinegar

1 teaspoon of Dijon mustard

1 crushed garlic clove

Chopped fresh dill

How to make them:

1. Put all the dressing ingredients in a bowl and mix well – if you have a food processor or hand blender you can use that.
2. Use a vegetable peeler to cut strips off the cucumber – you don't have to use the squidgy middle part.
3. if you have larger radishes you can slice them in half to make them bite sized.
4. Toss the cucumber together with the radishes and rocket, and drizzle over the dressing, just before serving.

It's really important to remember to ALWAYS BBQ OUTSIDE, as carbon monoxide is not harmful in open spaces!

Never BBQ inside your home or in a tent or gazebo – even if the doors are open.