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!