

## Spring Onion Dip with Toasts

**Season:** Winter

**Type:** Side

**Serves:** 28 tastings

**From the garden:** Spring onion & garlic

**Class Focus:** Cutting bread into 2 triangles, chopping & mincing



### Equipment:

Small mixing bowl x 1  
Wooden spoon x 1  
Chopping boards and knives  
Measuring cups  
Measuring spoons  
Baking tray x 2  
Baking paper  
Red ramekin x 5  
Teaspoon x 5  
Serving plate x 5  
Kitchen tong x 5

### Ingredients:

#### *Dip:*

½ cup Greek yogurt  
½ cup mayonnaise  
2 spring onions (white & green parts, finely chopped)  
1 clove garlic (minced)  
Juice of ¼ lemon  
¼ teaspoon salt  
10 grinds of pepper

#### *Toasts:*

14 slices of bread  
Some olive oil to drizzle on bread

**\* (18 slices of bread if it is **Year 5 class**)**

### What to do:

1. Heat oven to 180C.
2. Wash all the vegetables.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine all the ingredients for the dip in a small mixing bowl.
5. Serve dip into 5 red ramekins with a teaspoon in each.
6. Place bread in single layer on the lined baking trays, drizzle with some olive oil and bake for 7 minutes or until golden and crisp.
7. Cut each piece of bread into 2 triangles.
8. Divide the toasts into 5 serving plates with a kitchen tong in each. Serve toasts with the dip.