

Fennel and Pear Salad

Source: <https://www.foodbymaria.com/fennel-salad/>

Serving size: 10

Prep time: 15 mins

Ingredients

100mls olive oil
chopped fresh dill
50 mls honey
3 fennel bulb, sliced thin
6 pears (better if not too ripe)
1 lemon, zest and juice
salt & pepper
chopped fresh parsley

Directions

1. First make the vinaigrette in the salad bowl you're mixing the salad in: whisk together lemon juice, olive oil, salt, ground pepper, dill, honey until combined. Add the thinly sliced fennel and pear and let sit for 5 minutes.

2. To finish the salad, toss the ingredients again to make sure they are all well mixed together. Serve in a bowl and garnish with freshly chopped parsley.

* This salad can not be made too much in advance or the pears will discolour and wilt a little...however, it will still taste delicious!

Orzo Salad

Source: <https://www.loveandlemons.com/orzo-salad/>

Serving size: 6

Prep time: 30 mins

Cook time: 8 mins

Ingredients

1½ cups dry orzo pasta
1 tablespoon red wine vinegar
1 tablespoon fresh lemon juice
4 tablespoon olive oil
½ teaspoon oregano
1/2 cucumber (diced)
2 cups cherry tomatoes (cut in half)
1/2 red onion (thinly sliced)
½ cup pitted black olives
fresh basil and/or mint leaves
salt and pepper

Directions

1. Bring a large pot of salted water to a boil. Prepare the pasta according to the package directions, or until slightly past al dente. Drain the orzo and toss it with a little olive oil, so that it doesn't stick together. Spread onto a baking sheet to cool.
2. Prepare the Greek Salad Dressing: into a bowl put the red wine vinegar, lemon juice, oregano, fresh basil & mint, olive oil and salt & pepper. Using a hand food processor, blitz all the above ingredients together.
3. In a large bowl, toss together the cooked orzo, cucumbers, tomatoes, red onion, and olives. Drizzle the dressing over the salad and mix well.

Peanut butter ice-cream pie

Source: <https://www.womensweeklyfood.com.au/recipes/peanut-butter-ice-cream-pie-15304>

Serving size: Serves 10

Prep time: 25 mins

Cook time: 10 mins

Ingredients

300 g chocolate chip cookies

50 g butter, melted

1 litre vanilla ice-cream, softened

150g crunchy peanut butter

Jar of Hazelnut Chocolate Spread - to decorate

Directions

1. Grease 9 inch round tin.
2. Blend or process cookies until mixture resembles coarse breadcrumbs. Add butter and process until combined.
3. Press cookie mixture into base and side of tin. Leave in the freezer until you are to use it.
4. Beat softened ice-cream and peanut butter in large bowl with electric mixer until combined. Spoon pie filling into crumb crust. Cover; freeze pie 3 hours or overnight.
5. Serve pie, drizzled with chocolate sauce.