

Roasted Broccoli Salad



Serve this side dish with any of our fish or meat dishes, for your weeknight recipes or when you're cooking for a larger group. The herbs, spices and veggies will help to keep your immune system boosted too!

Ingredients

- 2 heads of broccoli
- 2 tbsp extra virgin olive oil
- 1 tsp turmeric powder
- 1 red chilli, finely sliced
- 1 cup mint leaves, coarsely torn
- 1 cup parsley leaves, roughly chopped
- ½ cup toasted whole almonds
- 2 tbsp lemon juice (for the dressing)
- 80g tahini (for the dressing)
- 2 tbsp water (for the dressing)
- 1 garlic clove, minced (for the dressing)

Method:

1. Preheat the grill.
2. Cut the broccoli into bite-size pieces, drizzle over olive oil, sprinkle with turmeric and salt. Toss to coat.
3. Grill the broccoli for 10 mins until slightly charred and just cooked.
4. Crush the whole roasted almonds.
5. Whisk the dressing ingredients together (add more water if it's too thick).
6. Toss the broccoli in the dressing with the chopped chillies and herbs.