

Broccoli Salad

(Serves: 4-6)

PREP: 10 MINS COOK TIME: 15 MINS TOTAL TIME: 25 MINS

Ingredients – Salad Mix

2 Spudshed Farm Fresh Broccoli, (washed & chopped)
Cobram Estate Australian Extra Virgin Olive Oil, 3 tbsp
S&W Whole Egg Mayonnaise, 3 tbsp
Anchor Apple Cider Vinegar, 1 ½ tbsp
MasterFoods Dijon Mustard, 2 tsp
Chef's Choice 100% Pure Maple Syrup, 1 tbsp
1 Fresh Garlic Clove, (minced/chopped)
G-Fresh Sea Salt, ¼ tsp (more to taste)
Spring Onion, 1/3 cup (chopped)
WA Bulk Foods Cranberries, 1/3 cup

Ingredients – Smoky Almonds

Olympic WA Aussie Almonds, ½ cup
Frankho Foods Pepitas, ½ cup
Kura Organic Premium Soy Sauce, 1 tbsp
Chef's Choice 100% Pure Maple Syrup, ½ tsp
G-Fresh Smokey Paprika, ¼ tsp (more to taste)

Method

Step 1

Preheat the oven to 180 °C and line a baking tray with baking paper.

Step 2

Wash & chop the broccoli florets.

Step 3

In a large mixing bowl, whisk together the olive oil, mayonnaise, apple cider vinegar, mustard, maple syrup, garlic, and salt.

Step 4

Add in the broccoli, spring onions, and cranberries. Toss together to coat.

Step 5

Place the almonds & pepitas on the baking tray lined with baking paper. Toss them with the soy sauce, maple syrup, and smoked paprika. Spread them out into an even layer. Bake them for 10-14 minutes, or until golden brown.

Remove from the oven & allow to cool for 5 minutes (they'll get even crispier as they sit).

Note: Keep a close eye on them to avoid any burning.

Step 6

Toss the almonds & pepitas into the salad, reserving a few for garnishing. Season to taste & serve. **Enjoy!**

Note: Serve immediately or store in the fridge overnight, as the broccoli will absorb even more of the flavours.



Pic for illustration purposes only. Recipe may vary in appearance to pic.