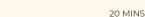




QUINOA AND SPRING VEGETABLE SLAW

Bring a burst of colour to your plate with our Quinoa and Spring vegetable Slaw. This slaw has a heartier twist than regular slaw and is full of great flavours and textures! The kale and broccoli keep it crisp and crunchy (great for leftovers the next day!).







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Ingredients

- 1/2 cup cooked quinoa
- 2 cups chopped kale
- 2 cups shredded broccoli florets
- 1 medium size carrot, peeled and shredded
- 1 pink lady apple, shredded
- 1/2 cup toasted walnut halves
- 3 tbsp tahini (for tahini dressing)
- 2 tbsp Extra virgin olive oil (for tahini dressing)
- 1 tbsp apple cider vinegar (for tahini dressing)
- 1 tbsp maple syrup (for tahini dressing)
- 1/2 orange juice (for tahini dressing)
- 1/2 tsp salt (for tahini dressing)

Instructions

- 1. Whisk all the dressing ingredients together, season with salt and pepper and
- 2. In a large bowl, mix all the salad ingredients together except the walnuts.
- 3. Pour the dressing over the salad and toss to combine. Lightly crush the toasted walnuts with your hands, and then sprinkle on top to serve.