# 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!).

| EASY | 20 MINS | NA | 4 |
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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 set aside.
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.