



Spicy grilled Moroccan broccoli salad
RECIPE

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COOK TIME

10 mins

PREP TIME

5 mins

SERVES

4 x

Spicy Grilled Moroccan Broccoli Salad

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INGREDIENTS

- 4 cups (280g) broccoli or broccolini florets
- ½ cup (125ml, 4fl oz) olive oil
- 3 tbsp MasterFoods Moroccan Seasoning
- 1 cup shaved almonds
- 1/2-cup (50g) shaved parmesan pieces

METHOD

1. Coat the broccoli florets in olive oil and the MasterFoods Moroccan Seasoning.
2. Charrill the broccoli in the olive oil with the almonds.
3. Place on a large plate and sprinkle with shaved pieces of parmesan.

Source URL:

<https://www.masterfoods.com.au/recipes/spicy-grilled-moroccan-broccoli-salad>