Spicy grilled Moroccan broccoli salad
RECIPE

Spicy grilled Moroccan broccoli salad

COOK TIME	10 mins
PREP TIME	5 mins
SERVES	4 x

Spicy Grilled Moroccan Broccoli Salad

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. Chargrill 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