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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

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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

## RELATED PRODUCTS



MasterFoods Soy, Honey & Garlic Marinade 375g

[See details](#)

# METHOD

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

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## Source URL:

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