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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. 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.

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## Source URL:

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