



## **Carla's Raw Broccoli Salad**

A summer favourite with Dougal, the Girls & Baby Baxter. The dressing here is actually a recipe I found for a dip, so you could use any leftovers for a broccoli tempura dip if you like.

I'm happy to share this recipe with you, and if your family enjoy it half as much as mine then you'll be eating your way through it all summer.

### **Dressing:**

- 1 tbsp Dried Dill
- 2 tbsp Dried Onion (I used a combo of Dried and fresh chives instead)
- 2 tsp Dried Parsley
- 1 tsp Garlic Salt
- 1 250ml tub of Sour Cream
- 1 Lime freshly squeezed.

Mix all the ingredients together.

### **Salad:**

You can pretty much add anything you want and it is completely up to you if you want to blanch the broccoli or not.

- 2 x Broccoli Heads chopped into Florets
- Handful of fresh chopped Silver Beet Leaves
- Half a cubed Cucumber
- 2 x Fresh Tomatoes (de-seeded)
- 100g of Feta Cheese (I used Goats)
- Small handful of chopped Nuts (any)

Blanch the broccoli florets for 30 seconds and set aside to cool while you prepare all the other ingredients.

Then add all the ingredients together.

You can either drizzle the dressing or you can serve it on the side, your choice.

Enjoy and happy summer salad days to your all.

Carla.