



SPICY GRILLED MOROCCAN BROCCOLI SALAD
RECIPE

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COOK TIME

10 mins

PREP TIME

5 mins

SERVES

4 x

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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

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MASTERFOODS Marinade Soy, Honey & Garlic 375g Bottle

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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.co.nz/Recipes/spicy-grilled-moroccan-broccoli-salad>