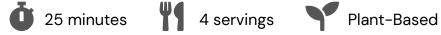




Charred Broccolini Salad

with Tofu Dressing

Creamy, dreamy tofu dressing tops this summery charred broccolini salad. Crunchy croutons and capers are sprinkled over to serve to add extra zing.







Mix it up!

Instead of making croutons, cut the flatbread into thin slices. Toast and serve with remaining ingredients as a build-ityourself bruschetta.

24g

FROM YOUR BOX

GLUTEN FREE FLAT BREAD	1 packet
FIRM TOFU	1 packet (300g)
NUTRITIONAL YEAST	1 packet (20g)
LEMON	1
CAPERS	1 jar
BROCCOLINI	2 bunches
AVOCADO	1
CHERRY TOMATOES	1 punnet
GEM LETTUCE	3-pack

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika

KEY UTENSILS

grill/frypan, stick mixer/small processor, oven tray

NOTES

You can also cook the croutons in a frypan if desired.

Use a spatula to press down on the broccolini to achieve char marks.

Cook the broccolini on the barbecue if the weather permits.



1. MAKE THE CROUTONS

Set oven to 220°C.

Tear bread into bite size pieces. Toss with 1 tsp smoked paprika, oil, salt and pepper on a lined oven tray. Cook for 3-5 minutes until crunchy (see notes).



2. MAKE THE DRESSING

Place tofu into a jug. Add nutritional yeast, zest from whole lemon and juice from 1/2 (wedge remaining), 2 tbsp olive oil, 1/2 cup water and half the drained capers. Blend with a stick mixer and season to taste with salt and pepper.



3. CHAR THE BROCCOLINI

Heat a grill/frypan over medium-high heat with oil. Toss broccolini with oil, salt and pepper. Add to pan and cook for 2-3 minutes each side until lightly charred and tender (see notes). Cook in batches if necessary.



4. PREPARE THE FRESH SALAD

Slice avocado and halve cherry tomatoes. Wedge lettuce. Arrange on a platter.



5. FINISH AND SERVE

Spread half the dressing over a serving platter. Top with fresh salad, broccolini and croutons. Sprinkle over remaining capers and a little extra dressing.



