



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Strawberries

Packed with vitamin C, manganese, fibre, and antioxidants, strawberries are little power berries!





2 Sorghum and Strawberry Salad

A fresh and filling salad of sorghum, strawberries, and fresh vegetables served with local WA cashew cheese.

Warm it up!

If you want to add a warm element to this dish, you can roast the cherry tomatoes. You could also add some other vegetables like zucchini or sweet potato to roast as well.

 30 minutes

 2 servings

 Plant-Based

26 November 2021

Per serve: **PROTEIN** 15g **TOTAL FAT** 53g **CARBOHYDRATES** 59g

FROM YOUR BOX

SORGHUM	1 packet (100g)
STRAWBERRIES	1 punnet
TOMATO	1
LEBANESE CUCUMBER	1
ROCKET	1 bag (60g)
CASHEW CHEESE	1 jar
DUKKAH	1 packet (30g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, salt, pepper, balsamic vinegar

KEY UTENSILS

saucepan

NOTES

If you find yourself with leftover cashew cheese, you can use it to toss through pasta, as a base for pizza, or pack it in small containers with veggie sticks for school or work snacks.



1. COOK THE SORGHUM

Place sorghum in a saucepan and cover with water. Bring to a boil and simmer for 15–20 minutes or until tender. Drain and rinse under cold water.



2. MAKE THE DRESSING

In a large bowl whisk together **3 tbsp olive oil, 2 tbsp vinegar, salt and pepper.**



3. PREPARE VEGETABLES

Halve or quarter strawberries. Dice tomato. Thinly slice cucumber.



4. TOSS THE SALAD

Add prepared vegetables to bowl with dressing along with rocket and sorghum. Toss until well coated.



5. FINISH AND SERVE

Divide salad among plates. Spoon on cashew cheese (to taste) and sprinkle over dukkah.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

