



### 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 and capsicum. You could also add some other vegetables like zucchini or sweet potato to roast as well.*

 30 minutes

 4 servings

 Plant-Based

## FROM YOUR BOX

SORGHUM	1 packet (200g)
STRAWBERRIES	1 punnet
CHERRY TOMATOES	1 bag (200g)
LEBANESE CUCUMBER	1
RED CAPSICUM	1
ROCKET	1 bag (120g)
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 **1/4 cup olive oil, 3 tbsp vinegar, salt and pepper.**



### 3. PREPARE VEGETABLES

Halve or quarter strawberries and tomatoes. Thinly slice cucumber and capsicum.



### 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**

