

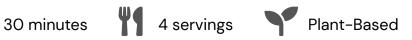


Sorghum and Strawberry Salad

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.

TOTAL FAT CARBOHYDRATES

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.



