

Broccoli and mushroom salad



A MOREISH SALAD THAT'LL MAKE YOU WANT TO EAT YOUR VEG!

INGREDIENTS

- 600 g broccoli, cut into small florets
- 200 g button or Portobellini mushrooms
- 1 small red onion, finely chopped

MARINADE

- 125 ml (½ cup) sugar
- 200 ml (¾ cup) cooking oil
- 60 ml (¼ cup) **Spur Durky Sauce**
- Salt to taste
- 5 ml (1 tsp) paprika



METHOD

1. Cut broccoli into smaller florets. Wash and drain. Cut mushrooms in slices or quarters and add to



broccoli with chopped onion.

2. **Marinade:** Mix all marinade ingredients together. Pour marinade over broccoli mixture and stir well. Marinate for 2-3 hours or overnight in the refrigerator. When serving, drain marinade from the salad.