



BROCCOLI AND MUSHROOM SALAD

HEAT LEVEL 

Delight in the freshness of our Broccoli and Mushroom Salad a crisp and flavorful blend that combines the earthy notes of mushrooms with the vibrant crunch of broccoli for a satisfying and healthy salad.

15 Mins

4 Servings

INGREDIENTS

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

MARINADE

125 ml ($\frac{1}{2}$ cup) sugar
200 ml ($\frac{3}{4}$ cup) cooking oil
60 ml ($\frac{1}{4}$ cup) Spur Durky Sauce
Salt to taste
5 ml (1 tsp) paprika

VARIATIONS

None

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.

