

SPRING VEGETABLE SALAD

300 grams asparagus
1 small head of broccoli or spears of
broccolini
2 tablespoons olive oil
1/4 cup slivered almonds, toasted
4-6 radishes, thinly sliced
2 handfuls spinach, finely chopped
juice of 1/2 lemon
sea salt and freshly ground pepper



Bend the asparagus spears in two and they'll snap naturally to indicate the part that should be discarded. Slice each spear diagonally in two.

Slice broccoli or broccolini flowerets.

Heat the olive oil in a large saute pan. Add the asparagus and broccoli/broccolini with a pinch of sea salt and cook for 4-5 minutes, tossing a few times. You may well need to add a splash of water. Cover.

The veges should be crisp tender and still bright green when you finish cooking. Cool.

In a large bowl mix spinach, radishes, toasted slivered almonds, lemon juice, asparagus and broccoli/broccolini. Season well.

Turn on to a serving platter.

