



Freekeh Salad

By Shannon Bennett

10 minutes

8 minutes

4

Serves

INGREDIENTS

1 cup wholegrain Freekeh

21/2 cups water

1 tbsp golden raisins

50 g sunflower seeds, toasted

30 g goji berries

40 g pumpkin seeds, toasted

20 g slivered almonds, toasted

1/3 cup parsley, picked, washed and chopped

1/4 cup coriander, picked, washed and chopped

METHOD

Freekeh

- 1. Place the freekeh and water into a deep solid steam tray and cover tightly with foil.
- 2. Place in the Steam Oven and steam for 25 minutes at 100°C.
- 3. Remove from the Steam Oven and allow to cool.

Dressing

- 1. Mix all ingredients with a whisk or in a jar with a tight lid and shake for 30 seconds.
- 2. Season to taste.

To Serve

- 1. Place all ingredients in a large bowl and mix through dressing.
- 2. Serve with roast chicken or tinned tuna.