



Italian Buckwheat Salad Serves 4-6



- 1 cup Lotus Organic Buckwheat Kernels
- 1 head of broccoli, in florets
- 1 x 250g bocconcini
- 1 x 250g cherry tomatoes
- 1/2 bunch basil, leaves picked and washed
- 1/4 cup black olives
- Pinch of Gourmet Organic Herb Chilli Flakes
- Herb Vinaigrette to dress

Method:

Cook buckwheat kernels and blanch broccoli florets. Halve the bocconcini and cherry tomatoes. Toss all the salad ingredients together and serve. Serve on its own as a light meal or as a side to lamb, chicken or fish. Silken Tofu can be used in place of the bocconcini.





