

Less than 45 minutes

Serves 4-6

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Ingredients:

- 2 packets (200g each) rainbow baby carrots, trimmed and halved
- 1 packet (750g) Brussels sprouts, halved
- Glug olive oil
- 2 cloves garlic, chopped
- Salt and milled pepper
- 2 cups (500ml) cooked quinoa
- Juice (30ml) of ½ lemon
- 2 Tbsp (30ml) chopped fresh coriander
- ½ packet (200g) baby spinach
- 5-6 radishes, sliced
- ½ packet (50g) PnP crispy chickpeas

Dressing:

- 1 tub (250g) PnP plain hummus
- 3 Tbsp (45ml) olive oil
- Juice (60ml) of 1 lemon
- 2 red chillies, deseeded and chopped
- 1 Tbsp (15ml) chopped fresh coriander
- Salt and milled pepper

### **GOOD IDEA**

Take your salad to the next level with PnP's flavoured hummus – try the creamy avocado or lightly spicy jalapeño hummus. Yum!

#### Method:

1. Preheat oven to 180°C.
2. Place carrots and Brussels sprouts on a baking tray, drizzle with oil, sprinkle with garlic and season.
3. Roast for 10-12 minutes or until cooked through.
4. Spread cooked quinoa over two baking trays and roast in the oven, stirring every few minutes until crispy and golden.
5. Set aside to cool.
6. Combine quinoa, lemon juice and coriander, and season.
7. Arrange spinach on a serving platter and top with quinoa mixture.
8. Add roasted carrots and Brussels sprouts, radish and crispy chickpeas.
9. Combine dressing ingredients and season to taste.
10. Serve salad with dressing on the side or drizzled over.