

45 minutes

Serves 4

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Ingredients

- 1 packet (230g) PnP Tasty Stem broccoli
- ½ cup (125ml) plain yoghurt
- 1 Tbsp (15ml) tahini
- 1 Tbsp (15ml) olive oil
- 2 Tbsp (30ml) lemon juice
- 1 Tbsp (15ml) honey
- 1 tsp (5ml) ground cumin
- Salt and milled pepper
- 1 Tbsp (15ml) sesame seeds, toasted
- ¼ cup (60ml) flaked almonds, toasted
- ¼ cup (60ml) PnP crispy onion sprinkle

Method

1. Blanch broccoli in salted boiling water for 2 minutes.
2. Plunge into iced water, remove and pat dry.
3. Grill over medium heat for about 5 minutes or until lightly charred (or braai over medium-hot coals).
4. Mix yoghurt, tahini, olive oil, lemon juice, honey and cumin together and season. (Loosen with a little water for a thinner sauce, if you like.)
5. Combine toasted seeds and nuts with crispy onions. Set aside.
6. Dress broccoli in yoghurt sauce and serve scattered with the nut and seed mix.

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