

## BROCCOLI & RADISH SALAD



### Ingredients

- 2 Aviko Potato and Cheese Gratins
- 150g Tenderstem broccoli
- 4 Sticks of Celery
- 50g Radishes
- 20g Parmesan
- 50g Pine Nuts

### For Dressing:

- Juice of a Lemon
- 30ml Olive Oil
- 10ml White Wine Vinegar
- Salt and Pepper

### Broccoli & Radish Salad

The demand for healthier food keeps growing. This quick and easy salad is vibrant and tastes great. Served with Aviko Potato Gratins, it will create a fulling dish that customers will love.

### Method

1. Cook Aviko Potato and Cheese Gratins per pack instructions
2. Blanch Tenderstem broccoli
3. Slice Radishes thinly with a mandolin
4. slice celery in pieces around 0.5cm thick
5. To make dressing combine ingredients and shake together in a jar
6. Toss vegetables in dressing
7. Toast pine nuts
8. Place salad on a plate with toasted pine nuts and shaved parmesan on top
9. Serve with Aviko Potato and Cheese Gratins



**Share our passion for potatoes**