

Vegan Chickpea and Broccoli Salad

20–30 Min

Ingredients 2 Portions

= Kotányi Produkte

265 g	Chickpeas (cooked from the can)
1 pcs.	Celery
0.5 pcs.	Broccoli
1 pcs.	Apple, green
30 g	Cranberries, dried
1 cup	Blueberries, fresh
1 cup	Blackberries, fresh

For the dressing

200 g	Soy yogurt (unsweetened)
1 tbsp.	Lemon juice, fresh
2 tbsp.	Olive oil
1 tbsp.	Mango Herbs Fruity

Preparation

1. First prepare the broccoli. To do this, remove the individual florets from the head and wash them. Then cook in salted water until firm to the bite.
2. Meanwhile, prepare the dressing in a bowl. To do this, combine the yogurt with the olive oil, the juice of a lemon, the cranberries and the Kotányi Salad Herbs Seasoning Mix.
3. Drain and rinse the chickpeas and allow to drain off before placing in a large bowl. Also wash and finely slice the celery. Wash and finely dice the green apple. Wash the berries and either leave them whole or cut them in half, whichever you prefer.
4. Then mix all the ingredients together. Pour the dressing over the salad, toss carefully and enjoy.

HINT: The salad can also be seasoned with fresh herbs, such as mint.