



**Serves 10**

## Cricket St Thomas Brie Super Salad

150g quinoa  
2 x heads of broccoli  
250g cooked broad beans or peas  
100g pomegranate seeds or dried cranberries  
250g Cricket St Thomas Brie, cut into small 1 cm squares, at room temperature  
100g mixed seeds or nuts such as pistachio, walnuts, pumpkin or sunflower seeds  
2 x ripe avocados  
1 bunch each, parsley and mint, finely chopped  
2 x red chilli, finely chopped  
100g green or black seedless grapes, halved  
1 bunch spring onions, finely chopped

### Dressing

60ml balsamic vinegar  
150ml extra virgin olive oil  
1 tbsp honey  
Sea salt and ground black pepper

Put the quinoa into a pan. Cover with cold water to 2 cms above the grain, and let it gently simmer over a low heat until the water's gone - about 15 mins - then cool to room temp.

Steam the broccoli, once tender, run under cold water. Cook the peas in a pan of boiling water for 2-3 minutes, then strain and run under cold water. This keeps them firm and retains their vivid green colour.

Now build your salad in layers; broccoli, peas or beans, pomegranate, brie, seeds, avocado, quinoa and finally the herbs.

**To serve;** only dress just before you serve it with lemon juice and olive oil to retain the bright green colour.

*the smarter dairy solution*

