

# Broccoli and chickpea salad with pine nuts & currants

\*serves 2

## Ingredients

1 head broccoli  
400g tin chickpeas, drained and rinsed  
3 tbsl currants  
2 tbsl pine nuts, lighted toasted  
Handful fresh mint leaves, sliced

Extra virgin olive oil  
Cayenne pepper (optional)  
Smoky paprika  
Salt

## Method

**Step 1:** Slice broccoli into smaller pieces – for example, slice each broccoli tree into 2-3 pieces. Heat 3 tbsl olive oil in a large fry pan and fry broccoli on medium heat until browning and crisping a little, ~5-8 minutes.

**Step 2:** Half way through cooking the broccoli, add the drained chickpeas along with a sprinkle of cayenne pepper, smoky paprika and salt. Remove vegetables from pan and place in a large mixing bowl. Add the currants, toasted pine nuts and chopped mint along with a good drizzle of olive oil. Serve warm or cold.

