



Freekeh Salad

By Shannon Bennett

10 minutes Preparation time

8 minutes Cooking time

4 servings Serves

INGREDIENTS

1 cup wholegrain Freekeh 2½ cups water 1 tbsp golden raisins 50 g sunflower seeds, toasted 30 g goji berries 40 g pumpkin seeds, toasted 20 g slivered almonds, toasted 1/3 cup parsley, picked, washed and chopped ¼ cup coriander, picked, washed

Dressing

100 ml grape seed oil 25 ml honey 2 lemons juiced and zest Miele Accessories Steam tray

METHOD

Freekeh

- 1. Place the freekeh and water into a deep solid steam tray and cover tightly with foil.
- 2. Place in the Steam Oven and steam for 25 minutes at 100°C.
- 3. Remove from the Steam Oven and allow to cool.

Dressing

- 1. Mix all ingredients with a whisk or in a jar with a tight lid and shake for 30 seconds.
- 2. Season to taste.

To Serve

- 1. Place all ingredients in a large bowl and mix through dressing.
- 2. Serve with roast chicken or tinned tuna.