



# WARM GREEN SALAD

COOKING WITH *Dawn Faith*



## RECIPE

### INGREDIENTS

- Broccolini
- Fresh green beans
- Sugar snap peas
- Snow peas
- Green olives
- Brussel sprouts
- 2 large garlic cloves
- 1 spoon dry Italian mixed herbs
- Handful flaked almonds
- Olive oil
- Salt & Pepper

### INSTRUCTIONS

Roughly chop the broccolini, green beans and sugar snap peas. Then cut the olives and brussel sprouts in half.

On medium heat, place olive oil, olives, chopped garlic, almonds, and Italian mixed herbs. Cook for about 30 seconds.

Add the broccolini and baby sprouts and cook for a further minute or so. Toss and turn them till the sprouts turn a little translucent then add the rest of the greens. You want to cook all the vegetables till they are tender but still have some crunch to them.

Add salt & pepper to season and serve while still warm.