

Freekeh and Butternut Squash Salad

YOU WILL NEED

- 150g freekeh (CER111)
- 40g roasted piquillo pepper strips (PEP153)
- 60g diced butternut squash (VEG601)
- 30g omega seeds (NUT016)
- 50g green harrissa paste (PST016)
- 30g hummus (DIP002)
- 50g edamame
- 25g pomegranate seeds
- 50g mixed salad leaves

PROCEDURE

Cook the freekeh for 45 minutes in simmering water. Drain and cool.

Put all ingredients in a bowl except the leaves, hummus and omega seeds. Mix together.

Put the salad leaves in a bowl and add the freekeh salad mix. Top with omega seeds and add hummus on the side.



SERVES 2
APPROX 50 MINS

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