



Low Carb Baby Marrow & Broccoli salad

Servings: 6

Prep Time: 10min

Cook Time: 20min

Ingredients

- 500g baby marrows
- 400g tenderstem broccoli
- 3 tbsp small capers
- 2 tbsp white-wine vinegar
- 4 tbsp extra-virgin olive oil

Directions

1. Using a peeler, peel the baby marrows lengthways to make ribbons. Place in a bowl and season. Blanch the broccoli in boiling water for 2 minutes, then refresh with cold water. Add the capers, vinegar and oil, and mix well.