# **Superhero Salad bowl**

### **GREEN ACT/SA / Everyday NSW**

# Makes 6 large salad bowls Or 8 regular salad bowls

## **Ingredients:**

- 2 cups raw beetroot, shredded
- 2 cups kale, chopped finely
- 2 cups carrot, shredded
- 2 cups of sweet peas
- 2 cups of corn kernels
- 6 cups of mixed leaves
- 1.5 x 400g can of chickpeas, drained and rinsed
- 2 punnets cherry tomatoes, halved

#### Dressing

- 1 cup fresh lemon juice
- ¼ cup olive oil
- Pepper to taste

#### **Topping**

• ¼ cup seeds (linseed, pumpkin or sunflower)

#### Method:

- 1. Combine all salad ingredients into a large bowl
- 2. Combine the dressing ingredients and stir through salad ingredients
- 3. Separate into 6 or 8 serving bowls
- 4. Top with a sprinkle of the seeds

#### **Variations:**

- if sesame is not restricted for use in the school, try adding ¼ cup tahini with 1 cup of lemon for an amazing dressing.
- If sesame is not restricted for use in the school, sprinkle with sesame seeds and/or poppy seeds.
- If time permits, try sectioning the ingredients into individual bowls (see picture).
- Adding a grain food like quinoa or couscous further adds to the appeal of this salad.

# **Nutrition information:**

	Per serve (400g) large	Per 100g
Energy (kJ)	1308	322

Protein (g)	11.4	2.8
Fat – total (g)	16	3.9
Fat – saturated (g)	2.3	0.6
Carbohydrates – total (g)	25.4	6.3
Carbohydrates – sugar (g)	12.7	6.3
Sodium (mg)	349	86
Fibre (g)	10.8	2.7