



Cauliflower and Orange Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 8 cauliflower florets, chopped
- 6 broccoli florets, chopped
- 1 small red pepper, chopped
- 1 satsuma, peeled and segmented
- 3 tbsp orange juice
- 1 tbsp olive oil
- 1 tbsp white wine vinegar
- 1 tsp honey
- Bit of pepper

Instructions

1. Put the cauliflower and broccoli in some foil, add a splash of water and wrap up. Leave to steam in the oven at 200 degrees C for about 15 minutes.
2. Meanwhile, mix the orange, oil, vinegar, honey and pepper.
3. When the florets are done, toss with the remaining vegetables and satsuma segments, drizzling the orange sauce over to serve.