



BROCCOLI Salad

4 servings

3 cups	broccoli florets	750 mL
1	onion, sliced and separated into rings	1
½ cup	sliced mushrooms	125 mL
¼ lb	Feta cheese, crumbled	100 g
1	lemon	1
¼ cup	PASTENE Extra Virgin Olive Oil	60 mL
1	garlic clove, minced	1
1 tsp	fresh oregano, chopped	5 mL
¼ tsp	pepper	1 mL

- Drop broccoli in rapidly boiling water over high heat. As soon as water returns to a boil, remove broccoli. Drain and chill.
- When cold, add onion, mushrooms and cheese.
- Squeeze the lemon juice into a blender. Add olive oil, garlic, oregano and pepper, and process until smooth. Pour over broccoli mixture, toss and serve immediately.