

### **KAMUT & BROCCOLI SALAD**

*(adapted from many sources)*

1 cup cooked kamut, or amount to taste  
2 broccoli heads, or amount to taste  
1/2 cup roasted, salted cashews  
1/4 cup raisins  
1/2 apple, cut in pieces (I used Pink Lady)  
1/4 cup olive oil  
juice and zest of 1 lemon  
grated ginger to taste  
salt and pepper to taste

The kamut can be prepared a day in advance if you like. Make sure it is cold when you make the salad. If you make it in advance, drizzle just a touch of olive oil to prevent the grains from sticking together. Separate the broccoli into florets and steam them for 3 minutes. Immediately run very cold water to stop the cooking. Cut the steamed broccoli into pieces. Reserve.

Make the dressing by whisking the olive oil with lemon juice, add ginger, salt and pepper.

In a large serving bowl, add all the ingredients for the salad, pour the dressing and mix gently. Adjust seasoning with salt and pepper if needed. Allow the salad to sit for 30 minutes before serving, if possible.