



COLOURFUL SALAD WITH SALAMI CHIPS

INGREDIENTS:

Salad:

- 1 packaging ketchup salami chips
- 4 medium-sized red bell peppers
- 1 and 1/3 cup cooked quinoa
- 2/3 cup frozen green peas
- 1/2 cup canned corn
- 3 tablespoons roasted sunflower seeds
- 8 cm white part of leek
- lamb's lettuce leaves for decoration

Dressing:

- 4 tablespoons olive oil
- 1 clove garlic
- 1 tablespoon white wine vinegar
- 1 level teaspoon of honey
- 1/2 teaspoon chilli flakes
- salt, freshly ground pepper

PREPARATION:

1. Blend all dressing ingredients to a smooth sauce.
2. Cut the tops from the peppers and remove the seed nests.
3. Finely slice leek.
4. Prepare peas following instructions on the packaging.
5. Cut the salami into strips.
6. Put the quinoa, peas, corn, leek, salami, and sunflower seeds in a bowl. Pour the prepared dressing over the whole and mix gently. Fill the peppers with the salad and finally garnish with lamb's lettuce leaves.