

## Fried zucchini, basil and quinoa salad with broccoli pesto

### Ingredients

- *Broccoli pesto* (adapted from [Green Kitchen Stories](#))
- 1 large broccoli (around 2 cups)
- ¼ cup fresh basil or sage
- ½ lemon, juiced
- ½ cup roasted hazelnuts, pistachios or cashews
- 1 large clove garlic
- ½ cup olive oil
- salt & pepper to taste
- *Green pesto quinoa salad*
- 1 cup broccoli pesto (recipe above)
- 3 cups cooked quinoa
- 1 medium sized zucchini, thinly sliced
- 2 Tbsp coconut or olive oil
- 1 generous handful spinach, torn
- Torn basil leaves to serve

### Instructions

1. To make the pesto, combine all ingredients in a food processor and blend around 10 - 20 seconds - the time will depend on how powerful your machine is, and also how smooth you prefer your pesto to be
2. To make the salad, heat the oil in a large frypan over high heat. Add the zucchini rounds and fry a minute or two until starting to brown, then flip and repeat on the other side (note the second side will brown quicker than the first).
3. Combine the pesto and quinoa in a large bowl until well mixed, then stir through the spinach and zucchini. Top with torn fresh basil leaves

Recipe by to her core at <http://tohercore.com/fried-zucchini-basil-and-quinoa-salad-with-broccoli-pesto/>