

Food Babe's Broccoli Quinoa Tabbouleh



Prep Time:	Cook Time:	Total Time:	Serves:
5 mins	15 mins	20 mins	2

<https://foodbabe.com/detox-body-amazing-broccoli-quinoa-tabbouleh>

Ingredients:

- 1 cup broccoli
- 1 ½ cups quinoa, cooked
- 3 tablespoons extra virgin olive oil, more as needed
- 3 tablespoons fresh lemon juice, more as needed
- ¼ teaspoon chili powder
- 1 cup fresh parsley, chopped
- ½ cup fresh mint, chopped
- 2 scallions, chopped
- 1 pinch sea salt, to taste
- 1 pinch fresh ground pepper, to taste
- ¼ cup pumpkin seeds (pepitos)

Instructions:

1. Place the broccoli in a food processor and pulse until a rice like consistency has formed.
2. Pour into a bowl along with the remaining ingredients.
3. Mix to combine.
4. To serve, place half of the tabbouleh on a plate and top with half of the pumpkin seeds. Enjoy!

Notes:

- Please choose all organic ingredients if possible.