

## **Garbanzo bean, Quinoa, Broccoli salad with a lemon juice basil dressing**

1 cup dried garbanzo beans. Soak. Pressure cook on high for 75 minutes

1 cup dried quinoa. Soak. Cook in rice cooker like rice

1 head broccoli. Cut into bite-sized pieces. The stem that is often thrown away, don't do that. Just cut the edges off of it and slice up the middle. It's wonderfully tender

1 head kale. Take away the stems. Rip into bits

1 cucumber, peeled, cut vertically into fourths. Slice away the seeds

### **Dressing**

- 1/2 cup extra virgin olive oil
- 1/2 cup freshly squeezed lemon juice
- 2 Tablespoons agave nectar
- 1 Tablespoon salt
- 3/4 teaspoon cayenne pepper
- 1/2 tsp. freshly ground black pepper
- 1 medium garlic clove, chopped
- 1/2 cup loosely packed basil leaves

Put everything in a food processor and process until smooth

Once it goes into a bowl, put 1/2 large tomato or one Roma tomato per bowl on top. Don't put the tomatoes into the salad because they don't keep well in the leftovers. Just add them fresh with each serving