**Ribbon Tromboncino Salad**

**with Rocket**

INGREDIENTS

* 3 x 10cm pieces tromboncino, peeled
* A pinch of salt
* The zest of 1/2 lemon
* 3 tbsp extra virgin olive oil
* 200g feta, crumbled
* 100g rocket
* 60g toasted pepita
* 1 tsp of dry basil leaves
* 1 tsp fresh thyme
* 1 cup quinoa, cook

METHOD

Cut & peel the tromboncino into 10cm length pieces and then lengthwise into ribbons with a vegetable peeler or mandolin, toss lightly with a scant sprinkle of salt, lemon zest and drizzle 1 tbsp only of the olive oil.

Leave to stand for 5 minutes before tossing with the feta, herbs and washed rocket, arrange on a platter.

Sprinkle with pepita and drizzle with remaining oil.