



QUINOA AND BROCCOLI CHEEZE BALLS WITH MARINARA

Ingredients (for 10-12):

- 100 gr of cooked quinoa
- 100 gr of cooked broccoli, chopped
- 50 gr of all-purpose flour
- 50 gr of GreenVie Smoked Flavour, chopped
- 1 tsp of paprika powder • ½ tsp of black pepper
- 3 tbsp of flax seeds
- 1 tbsp of olive oil
- 1 tsp of salt • 50 ml of water

The dip:

- 1 cup of marinara sauce





instructions

Mix the water, oil and flax seeds and let that stay for 10 minutes, until it thickens.

Now put the rest of the ingredients in and mix until a dough like mixture forms.

Scoop out with an ice cream spoon and put into a baking tray.

Bake in the oven, set to 180^o Celsius, for about 15-20 minutes and serve with the marinara dip!





