

**OVERALL time: 20 mins**

## Chilli Grilled Mushroom with chickpea salad

Things are starting to feel summery. We're ready for long summer nights and braai'ed meat. We didn't forget about the vegetarians. This recipe will make all the meat eaters green with envy.

Metric

**Number of servings : 2**

### ingredients

#### Main

- 2 Mushrooms
- 30 ml **Cape Herb and Spice Portuguese Peri Peri Rub**
- 0.5 Tin of Chickpeas
- 250 g Salad leaves
- 120 g Plain yoghurt
- 0.5 Juice of lemon
- 30 ml Parsley, Chopped
- To taste **Cape Herb and Spice Salt & Pepper**

### THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 10 mins | COOKING TIME: 10 mins**

Rub the mushrooms with oil and **Cape Herb & Spice Portuguese Peri Peri Rub**

BRAAI (on the fire) or grill in the oven for 7-10 minutes for 180 degrees C.

To make the dressing, mix yogurt, lemon juice, parsley and salt and pepper together.

Top the cooked mushrooms with salad leaves, chickpeas and drizzle with the dressing.

Serve.

Recipe concept & photography by Tebo and Lebo Ndala from Withlovefromthetwins " We love cooking, we absolutely love what we do. Our passion grows with every experience we have. We currently work in the food and media industry, preparing to be the best food editors and food stylists in the world!!! We are not just chefs, we are creators and artists".

<http://www.withlovefromthetwins.com/>

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<https://capeherb.co.za>