

Broccoli Salad

Yield: Serves four as a side dish



Ingredients:

For the Dressing

- ½ cup extra virgin olive oil
- 2 tablespoons apple cider vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- 1 garlic clove, minced
- Kosher salt and freshly ground pepper to taste

For the Salad:

- 1 pound broccoli florets, roughly chopped
- ½ cup raw sunflower seeds, toasted
- ½ cup red onion, finely chopped
- ½ cup dried cherries, cranberries or raisins

Steps:

1. In a large-size bowl combine all dressing ingredients. Whisk well. Taste for seasoning.
2. Add the broccoli, sunflower seeds, red onion and cherries/cranberries or raisins. Toss well ensuring the broccoli is fully coated with the dressing. It's best if the broccoli has a chance to marinate in the dressing - about 30 minutes before serving. *Leftovers hold up well for a few days.