

The Best Broccoli Salad

Cook Time 15 minutes
Serves 6



Ingredients

- 1 broccoli head, about 5 cups of florets
- 1/2 cup dried cranberries
- 1 cup shredded carrots
- 1/2 cup sunflower seeds
- 1/3 cup red onion, diced
- 8 slices bacon, nitrite and nitrate free

Salad Dressing

- 1/2 cup mayonnaise
- 1/2 cup yogurt (Califia Farms Probiotic Dairy Free Yogurt Cultured Nutmilk Drink)
- 1 cup goat cheese, crumbled
- 1 1/2 TBSP crushed red pepper
- 2 TBSP honey
- Salt & pepper to taste
- 2 TBSP apple cider vinegar

Instructions

1. Preheat the oven to 400°. Add the bacon slices to a parchment lined cookie sheet and cook for 15 minutes or until crispy. Remove the bacon from the oven and transfer to a paper towel to dry and cool.
2. While the bacon is cooking, slice off stems of all the broccoli florets and make sure they're in bite-sized pieces. Add them to a large mixing bowl along with the dried cranberries, shredded carrots, sunflower seeds and red onion.
3. To make the dressing, add the mayonnaise, yogurt, goat cheese, crushed red pepper, honey, salt & pepper and apple cider vinegar to a small bowl and stir together. Add the dressing and bacon to your large bowl of broccoli salad and stir until everything is well combined.

Gluten-Free / Paleo / Dairy-Free



Healthy Harmony

Inspirehealthyharmony.com