



Broccoli salad

Yields 8 servings

Salad ingredients:

- 5-6 cups broccoli florets (about 1 lb. or 2 1/2 heads)
- 1 cup sharp cheddar cheese, shredded thick
- 2/3 cup dried cranberries
- 1/2 cup crumbled bacon
- 1/2 cup salted sunflower seeds
- 1/3 cup red onion, diced

Dressing ingredients:

- 3/4 cup mayo, olive oil
- 1/4 cup sour cream
- 1 1/2 tbsp. vinegar, white balsamic
- 3 tbsp. sugar or honey
- 1/4 tsp. salt
- 1/4 tsp. pepper, black

Directions:

1. Add all salad ingredients to a large bowl.
2. In a small bowl whisk together dressing ingredients.
3. Pour dressing onto broccoli mixture and toss to combine.
4. Enjoy immediately or rest for at least 1 hour in the refrigerator so that flavors can combine.

Variations/Suggestions:

- Substitute dried cranberries with diced apples or corn
- Add sliced or chopped almonds or walnuts
- Substitute bacon with seared and chopped turkey ham or Canadian style bacon

