

The Best Broccoli Salad

Bring a new and exciting salad to the party. This broccoli salad will have everyone asking for seconds. Super easy to make and eat!

Preparation Time: 20 min.

Refrigeration Time: 1 Hour

Servings: 8 (x 1 cup)

Amount	Ingredient	Cost - date:
8 Cups	Broccoli, cut into bite-sized pieces	
1/3 cups	Red Onion, diced	
1/2 cup	Dried Cranberries	
1/4 cup	Sunflower Seeds	
1/2 cup	Bacon Bits	
Dressing		
1 cup	Mayonnaise	
3 Tbsp	Cider Vinegar	
2 Tbsp	Sugar	
To Taste:	Salt and Pepper	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Whisk together dressing ingredients in a medium bowl. Set aside.
2. In a large bowl, combine broccoli, onion, cranberries, sunflower seeds, and bacon bits. Pour the prepared dressing over and mix well.
3. Refrigerate for at least one hour before serving.

Notes

Broccoli Salad can be made ahead & kept in the fridge (at least an hour but up to 24 hours) until ready to serve.

Leftovers will last about 4-5 days in the fridge.

Dry broccoli very well so moisture doesn't water down the dressing. Broccoli does not need to be cooked for this recipe.

Reserve some crisp bacon for garnish if desired and add just before serving.

Store-bought coleslaw dressing can replace the homemade dressing if desired.

SOURCE: <https://www.spendwithpennies.com/broccoli-salad/>

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!