

Broccoli Salad

Tired of the same old side of steamed broccoli? Take a shot at this broccoli salad. It sure to make a yummy statement at any get together!

Preparation Time: 20 min

Cooking Time: NA

Servings: 6

Amount	Ingredient	Cost – date:
1 large bunch (4- 5 cups)	Fresh Broccoli, cut into bite-sized pieces	
1/2 cup	Raisins or Craisins	
1/4 cup	Red Onion, finely diced	
10 strips	Bacon, fried and crumbled (can use less if desired or replace with coconut bacon)	
1/2 cup	Sunflower Seeds	
1 can	Water Chestnuts (optional), drained	
Dressing:		
2/3 cup	Mayonnaise	
2 Tbsp	Sugar	
2 Tbsp	Vinegar	
1/4 tsp	Salt	
1/8 tsp	Black Pepper	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Mix broccoli, raisins or craisins, red onion, bacon and sunflower seeds together in a large bowl.
2. Mix all ingredients for the dressing together and pour over broccoli mixture in bowl. Mix well. Refrigerate & let sit for at least an hour before serving for dressing to mix well with broccoli.

SOURCE: Christine L

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!

“Give us this day our daily bread.” Matthew 6:11