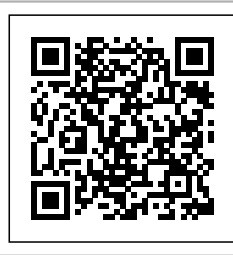


# Classic Broccoli Salad



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Recipe by: Laura Vitale

Serves 6 to 8

**Prep Time: 20 minutes**

**Cook Time: minutes**

## Ingredients

### For the Dressing:

- 1 cup of Mayo
- 1 Tbsp of Dijon Mustard
- 2 Tbsp of Olive Oil
- 1/2 cup of Apple Cider Vinegar (or 1/4 cup of you don't like it tangy)
- 1/4 cup of Granulated Sugar (or 1/3 cup of you want it sweeter)
- 2 tsp of Granulated Onion
- 2 tsp of Granulated Garlic
- Pinch of Salt
- 1 1/2 Tbsp of Poppyseeds
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### For the Salad:

- 12 oz of Broccoli Florets, cut into small little pieces
- 1/2 of a Small Red Onion, finely chopped
- 5 Strips of Bacon, cooked, cooled and crumbled
- 1/2 cup of Dried Cranberries
- 1/4 cup of Salted Sunflower Seeds, toasted

1) To make the dressing, to a blender, add everything but the poppyseeds, blend until smooth, then add to a container, stir in the poppyseeds and refrigerate for a bit.

2) In a large bowl, add all the ingredients for the salad, pour over about 2/3 of the dressing, give it a really good toss, cover and refrigerate a few hours before serving.

