

# Broccoli salad

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

**SERVINGS: 8-10**

| Ingredients                             | Qty | Measure |
|---|-----|---------|
| Fresh broccoli (cut into small florets) | 1   | head    |
| Red onion                               | ½   | cup     |
| Plant-based cheddar cheese, like Daiya  | ½   | cup     |
| Raisins                                 | ½   | cup     |
| Plant-based mayonnaise, like Just Mayo  | 1   | cup     |
| Sugar                                   | ¼   | cup     |
| Vinegar                                 | 2   | Tbsp.   |
| Cherry tomato (cut in half)             | ½   | cup     |

*HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.*

## Preparation

1. Toss broccoli, red onion, raisins and cheddar cheese together. Set aside.
2. In a separate bowl whisk mayonnaise, sugar and vinegar. Pour over broccoli mixture. Toss well.
3. Top with cherry tomatoes.

## Serving Information

Enjoy as a side with a grilled vegetable panini.

## Nutrition Information \*From USDA Nutrient Database

Calories: 243 Total Fat: 19g Saturated Fat: 2g Carbohydrate: 17g Protein: 1g Sodium: 217mg  
Vitamin A: 14µg Vitamin C: 32mg Calcium: 25mg Iron: 1mg Folic Acid: 25µg