**Broccoli Salad**

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

**SERVINGS:100**

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| **Ingredients** | **Qty** | **Measure** |
| Fresh Broccoli (cut into small florets) | 10 | head |
| Red Onion | 5 | cup |
| Plant based cheddar cheese | 3 | cup |
| Raisins | 5 | cup |
| Plant based mayo | 8 | cup |
| Sugar | 2 | cup |
| Vinegar | 1 | cup |
| Cherry tomato (cut in half) | 5 | cup |
| Soy Milk or Almond Milk | 2 | cups |
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*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; mayo, sugar, milk and vinegar. Pour over broccoli mixture. Toss well.**
3. **Top with cherry tomatoes.**

**Serving Information**

**Enjoy with as a side with a good plant based sandwich**

**Nutrition Information** \*From USDA Nutrient Database

**Calories: 446, Total Fat: 24g Saturated Fat: 7g Carbohydrate: 47g Protein: 10g Sodium: 503mg**

**Vitamin A: 212mg Vitamin C: 32mg Calcium: 142mg Iron: 4mg Folic Acid: 219mg**