

# Broccoli Crunch Salad

This recipe is very versatile, so feel free to increase or decrease ingredients to your liking. Cranberries, walnuts and/or grapes are also great additions. So is cheese tortellini.

## Ingredients

### Dressing:

3/4 cup mayonnaise

1/8 cup sugar

2 Tablespoons white vinegar

### Salad:

2 heads broccoli, chopped into small bite sized pieces

1 cup raisins

1/2 cup sunflower seeds

1/4 cup red onion, finely diced

4-6 slices cooked bacon, crumbled

## Instructions

1. In a small bowl, whisk together the ingredients of the dressing and set aside
2. Heat up a pot of water to boiling and blanch the broccoli for 1 minute. Immediately submerge the broccoli into ice water to stop the cooking
3. Combine the broccoli, raisins, sunflower seeds, onion and bacon in a large bowl and pour the dressing over it
4. Refrigerate for at least a few hours to let the flavors marry
5. Serve cold