

Sarah's Creamy Broccoli Salad

Makes: about 2 quarts/8 servings

For the Salad:

1 pound broccoli florets, chopped into small pieces
½ cup dried cranberries (or any small, dried fruit)
½ cup sharp cheddar cheese, thickly grated
1/3 cup pistachios, coarsely chopped (any nut will work)
1/3 cup red onion, finely chopped
Creamy honey mustard dressing



For the Creamy Honey Mustard Dressing:

¼ cup oil (extra-virgin olive oil or canola oil)
3 tablespoons good mayonnaise or plain Greek yogurt
2 ½ tablespoons apple cider vinegar
2 tablespoons honey
2 tablespoons Dijon mustard
1 clove garlic, minced
¾ teaspoon kosher salt
½ teaspoon ground black pepper

Directions:

Prepare the dressing first so it has time to develop as you prepare the salad ingredients. Place all the dressing ingredients in a medium bowl and whisk vigorously until it is creamy and well-combined. Let the dressing rest at room temperature as you prepare the ingredients for the salad. The dressing can be prepared in advance and refrigerated in an airtight container for up to 3 days before assembling the salad.

In a large bowl, toss together the broccoli, cranberries, cheese, pistachios and red onion. Pour half of the salad dressing over the salad and toss well to combine. Add the remaining dressing and toss again. For best result, cover the bowl with plastic wrap and refrigerate for at least 2 hours before serving, or even overnight. Leftovers may be stored in an airtight container and refrigerated for up to 3 days.

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