

Mom's Broccoli Salad

Prep: 10 minutes (plus 1–2 hours chilling) • Cook: 0 minutes

Crunchy fresh broccoli is tossed in a bright, tangy-sweet vinaigrette of mustard, balsamic, and maple, with pops of tart cranberry and aromatic garlic. Finished with a nutty or seedy sprinkle for irresistible texture and balance.

Ingredients

- 3 cups broccoli florets (fresh)
- 1/4 cup dried cranberries
- 2 green onions (sliced)
- 1 tbsp maple syrup
- 1 tbsp balsamic vinegar
- 1 tbsp olive oil
- 2 tsp mustard
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 small clove garlic (minced)
- 1/4 cup pistachios, walnuts, pecans, or pumpkin seeds

Instructions

1. In a medium container with a lid, whisk together the maple syrup, balsamic vinegar, olive oil, mustard, salt, black pepper, and minced garlic.
2. Add the broccoli florets, sliced green onions, and dried cranberries. Close the lid and shake well to coat evenly.
3. Refrigerate for at least 1 hour (up to 2 hours), shaking the container periodically to redistribute the dressing.
4. To serve, top with pistachios, walnuts, pecans, or pumpkin seeds for a nut-free option.
5. Optional: Fold in additional veggies or fruit such as radish, red cabbage, carrot matchsticks, cucumber, fresh green peas, or green apple.

Tags: Salad, Vegan, Gluten Free, Broccoli, No Cook, Nut Free Option
