

Broccoli Salad

Prep Time 30 min
Serves 5-6

Ingredients

- 8 oz. Applewood Smoked Bacon (cooked and diced)
- 5 cups Fresh Broccoli Florets
- ¼ cup Mayonnaise
- ¾ cup Yogurt (Peach recommended)
- ¼ cup Powdered Sugar
- 3 tbsp. Cider Vinegar
- ½ cup diced Red Onion
- 1 ½ Granny Smith Apples (diced)
- ¾ cup Craisins
- ½ cup Pumpkin seeds (roasted)

Directions

- Preheat oven to 425 degrees
- Place bacon on a non-stick baking pan and bake for 15-20 minutes, until crispy (Cooking bacon in the oven, allows it to cook evenly and stays flat, so it is easier to cut)
- Set bacon aside to cool. Once cooled, dice bacon
- Dice red onion, apples, and broccoli florets
- Place broccoli, diced bacon, diced red onion, craisins, and roasted pumpkin seeds in a medium mixing bowl and set aside
- In a small mixing bowl add cider vinegar and powdered sugar and whisk until sugar is dissolved
- Add mayonnaise and yogurt and whisk until creamy and smooth
- Add yogurt mixture to the bowl with broccoli mixture and toss; coating broccoli with yogurt mixture
- Refrigerate for 20 minutes and serve cold