

# Broccoli-Cranberry-Almond Salad

## *Ingredients*

- 1 large head of broccoli
- ½ cup dried cranberries (can substitute raisins)
- ½ cup sliced almonds
- ¼ cup chopped red onion
- ⅓ cup mayonnaise
- ¼ tsp salt
- ⅓ tsp fresh ground pepper

## *Directions*

1. Cut the broccoli into bite-sized florets and, if desired, finely dice the stems.
1. Blanch the broccoli: Bring a large pot of water to boil, add the florets, then after 60 seconds, immediately drain and plunge into ice water to stop the cooking. Drain and pat dry.
2. Combine the blanched broccoli with the cranberries, sliced almonds, and chopped red onion in a serving bowl.
3. Add mayonnaise, salt and pepper to the bowl and stir well to combine.
4. Taste then add additional mayonnaise and/or salt and pepper, if needed.
5. Chill for at least 1 hour to allow flavors to blend.