Broccoli Salad

TOTAL TIME: prep time 15 minutes, refrigerate for 1hour Yields: 8 servings

Ingredients

- 8 cups broccoli cut into bite sized pieces
- 1/3 cup red onion *diced*
- 1/2 cup dried cranberries
- 1/4 cup sunflower seeds
- 1/2 cup bacon bits
- 3 tablespoons cider vinegar
- 2 tablespoons sugar
- 1 cup mayonnaise
- salt & pepper (if desire)



Directions

- Whisk together cider vinegar, sugar, mayonnaise, salt and pepper in a medium bowl. Set aside.
- In a large bowl, combine broccoli, onion, cranberries, sunflower seeds, and bacon bits. Pour the prepared dressing over and mix well.
- Refrigerate for an hour before serving.

Nutrition Facts:

Calories: 317, Carbohydrates: 17g, Protein: 6g, Fat: 26g, Saturated Fat: 4g, Cholesterol: 18mg, Sodium: 330mg, Potassium: 365mg, Fiber: 3g, Sugar: 10g, Vitamin A: 585IU, Vitamin C: 81.7mg, Calcium: 50mg, Iron: 1mg

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