



## Broccoli Salad Recipe

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Category: Salads, Chef's Advice

This homemade broccoli salad uses a tasty combination of fresh broccoli, cranberries, nuts, and bacon tossed in a rich and creamy dressing. You might want to double this recipe for a party or potluck — it goes quick!

broccoli salad recipe bacon

Prep Time:

10 mins

Cook Time:

40 mins

Total Time:

50 mins

Servings:

2

The ingredients you need:

1 pc broccoli (9-10,6 ounces (250-300 g))

3,5 ounces (100 g) bacon

1 pc shallots

1 ounce (30 g) royal raisins

1 ounce (30 g) peanuts

10 pcs cherry tomatoes

0,5 ounces (15 g) brown sugar

0,5 ounces (15 g) medium hot mustard

7 ounces (200 g) olive oil with sunflower oil (3,5 ounces +3,5 ounces)

1 sprig thyme

1 sprig rosemary

0,4 ounces (10 g) wine vinegar

salt

pepper

Let's start !

1

Line a baking sheet with parchment paper and spread out the bacon. Sprinkle with sugar, salt, pepper, thyme and rosemary.

2

Place in the oven at 356 degrees F (180 degrees C) for 20 minutes (depending on the thickness of the bacon).

3

Halve the cherry tomatoes and thinly slice the onion. Add salt and pepper, 0,2 ounces (5 g) of wine vinegar, and 0,2 ounces (5-7 g) of sugar to the onion.

4

Cut the broccoli into florets.

5

Put water on the stove, bring to a boil, and add salt. Add the broccoli florets and cook for a minute.

6

Remove them and place on a plate.

7

Place the bacon on napkins to remove any excess fat. Then break it in half.

8

Cut the broccoli in half into 4 pieces.

9

Make the sauce: Combine the mustard, wine vinegar, salt, pepper, and 0,4 ounces (10 g) of sugar in a bowl. Whisk until smooth. Pour in a thin stream of cooled oil (pre-cool in the refrigerator for 30 minutes) until the sauce thickens.

10

To assemble: Mix the broccoli florets with the onions, tomatoes, and raisins. Add the sauce (1,4 ounces (40 g) of sauce for 1 serving).

11

Place in a bowl, add bacon, and sprinkle with peanuts.