

Trisha Yearwood's Broccoli Salad: A Fresh, Crunchy, and Creamy Side Dish

Trisha Yearwood's Broccoli Salad stands out for several reasons:



TIME
15 min

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INGREDIENTS

- 4 cups fresh broccoli florets
- 1 cup shredded carrots
- 1/2 cup raisins
- 1/2 cup chopped red onion
- 1/2 cup sunflower seeds
- 1 cup mayonnaise
- 2 tablespoons apple cider vinegar
- 2 tablespoons sugar

DIRECTIONS

1. In a large bowl, combine the broccoli florets, shredded carrots, raisins, chopped red onion, and sunflower seeds.
2. In a separate bowl, whisk together the mayonnaise, apple cider vinegar, and sugar until smooth.
3. Pour the dressing over the broccoli mixture and toss until everything is well coated.
4. Cover and refrigerate for at least 30 minutes to allow the flavors to meld.
5. Serve chilled and enjoy the crunch!

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Original recipe: <https://chefmaniac.com/trisha-yearwoods-broccoli-salad-a-fresh-crunchy-and-creamy-side-dish/>