

## Easy Cauliflower Broccoli Salad - Sweet, Savory, and Ready in Minutes

Cauliflower Broccoli Salad: The Perfect Side Dish for Any Occasion



**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

Salad:

- ¾ pack bacon (about 8 oz), chopped & cooked
- 3 cups raw cauliflower, cut into small florets
- 3 cups raw broccoli, cut into small florets
- ¾ medium red onion, finely chopped
- 1 cup mild cheddar, grated
- ... cup sunflower seeds
- 1/3 cup dried cranberries (craisins)

Dressing:

- 1 cup mayonnaise
- 1/3 cup granulated sugar
- ... cup white vinegar

### DIRECTIONS

- 1. Cook the Bacon:** Chop the bacon into small pieces and cook in a skillet over medium heat until crisp. Drain on a paper towel-lined plate and let cool.
- 2. Prep the Veggies:** While the bacon cooks, chop the cauliflower and broccoli into bite-sized florets. Finely chop the red onion.
- 3. Make the Dressing:** In a small bowl, whisk together the mayonnaise, sugar, and vinegar until smooth.
- 4. Assemble the Salad:** In a large bowl, combine the broccoli, cauliflower, cheddar cheese, sunflower seeds, cranberries, red onion, and bacon.
- 5. Toss with Dressing:** Pour the dressing over the salad and toss until everything is well coated. Let it chill for 15-30 minutes before serving for best flavor.

### SWAPS & NOTES

Loaded with crispy bacon, sweet dried cranberries, sharp cheddar, and a tangy homemade dressing, it's the kind of salad that turns heads at the potluck table.

It comes together in under 20 minutes and holds up beautifully in the fridge, making it ideal for cookouts, make-ahead lunches, or holiday spreads.

Why I Love This Recipe There's something incredibly satisfying about this salad.

The raw cauliflower and broccoli bring a crisp freshness, the bacon adds salty crunch, and the craisins give it that sweet, chewy pop.

### TIPS FOR SUCCESS

Make it ahead : This salad tastes even better after a few hours in the fridge.

Use pre-chopped florets for a quick prep shortcut.

Lighten it up by using half Greek yogurt and half mayo.

Add some shredded carrots or chopped apples for extra color and crunch.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-cauliflower-broccoli-salad-sweet-savory-and-ready-in-minutes/>