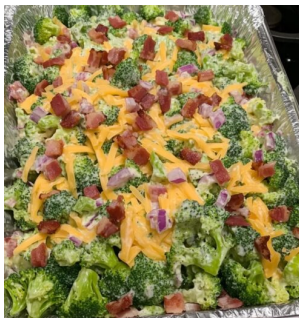


The Best Easy Broccoli Salad - Crunchy, Creamy, and Delicious!

quick, fresh, and flavorful side dish



TIME
15 min

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INGREDIENTS

For the Salad:

- 4 cups fresh broccoli, chopped into small florets
- 1/2 cup shredded cheddar cheese
- 1/3 cup dried cranberries (or raisins)
- 1/3 cup sunflower seeds (or chopped almonds)
- 1/4 small red onion, finely diced
- 4 slices bacon, cooked and crumbled

For the Dressing:

- 1/2 cup mayonnaise
- 2 tablespoons Greek yogurt (or sour cream)
- 1 tablespoon apple cider vinegar
- 1 tablespoon honey (or sugar)
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

How to Make Easy Broccoli Salad (Step-by-Step):

1. Prep the Ingredients:
2. Make the Dressing:
3. Assemble the Salad:
4. Chill and Serve:

Pro Tips for the Best Broccoli Salad:

Chop the broccoli small - this makes it easier to eat and absorbs more dressing.

Let it chill for at least 30 minutes - the flavors get better as they sit!

Want it lighter? Use light mayo or swap with plain Greek yogurt.

For extra crunch, add chopped pecans or walnuts.

What to Serve With Broccoli Salad:

Grilled chicken or steak - a great BBQ side.

Burgers or sandwiches - adds a fresh, crunchy contrast.

Roasted or baked potatoes - a hearty side to complete the meal.

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

DIRECTIONS

1. **Prep the Ingredients:** Chop the broccoli into bite-sized florets. Dice the red onion and cook and crumble the bacon.
2. **Make the Dressing:** In a small bowl, whisk together mayonnaise, Greek yogurt, apple cider vinegar, honey, salt, and black pepper.
3. **Assemble the Salad:** In a large mixing bowl, combine the broccoli, cheese, cranberries, sunflower seeds, red onion, and bacon. Pour the dressing over the salad and toss to coat everything evenly.
4. **Chill and Serve:** For the best flavor, refrigerate for at least 30 minutes before serving. This allows the flavors to meld together. Serve cold and enjoy!
5. **Pro Tips for the Best Broccoli Salad:** Chop the broccoli small - this makes it easier to eat and absorbs more dressing.
6. Let it chill for at least 30 minutes - the flavors get better as they sit!
7. Want it lighter? Use light mayo or swap with plain Greek yogurt.
8. For extra crunch, add chopped pecans or walnuts.
9. **What to Serve With Broccoli Salad:** This salad pairs perfectly with:
10. Grilled chicken or steak - a great BBQ side.
11. Burgers or sandwiches - adds a fresh, crunchy contrast.
12. Roasted or baked potatoes - a hearty side to complete the meal.
13. **FAQs (From My Kitchen to Yours):** Q: Can I make this salad ahead of time? A: Yes! It tastes even better the next day. Store in an airtight container in the fridge

for up to 3 days.

14. Q: Can I use frozen broccoli?A: It's best to use fresh, but if using frozen, thaw and drain completely before mixing.
15. Q: Can I make it vegetarian?A: Absolutely! Just leave out the bacon or use crispy chickpeas for crunch.
16. Q: What's a good mayo substitute?A: You can use plain Greek yogurt, sour cream, or a mix of yogurt and mayo for a healthier option.
17. Why You'll Love This Recipe: This Easy Broccoli Salad is fresh, crunchy, creamy, and packed with flavor. Whether you serve it at a summer picnic, holiday table, or just as a healthy side, it's quick to make and always a hit!
18. Try it out and let me know how you like it! Did you add any special twists? However you make it, this refreshing salad is sure to become a go-to favorite. Happy cooking! ??

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/the-best-easy-broccoli-salad-crunchy-creamy-and-delicious/>