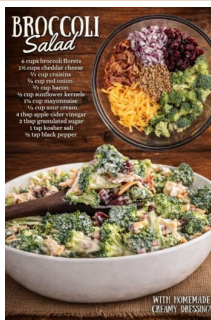


Creamy Broccoli Salad with Bacon Is the Crunchy, Crowd-Pleasing Side I Make on Repeat

6 cups fresh broccoli florets, chopped into bite-sized pieces



TIME
10 min

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INGREDIENTS

6 cups fresh broccoli florets, chopped into bite-sized pieces
8 slices bacon, cooked crisp and crumbled
1/2 small red onion, finely diced
1/2 cup shredded cheddar cheese
1/3 cup sunflower seeds
1/3 cup dried cranberries or raisins
For the dressing:
3/4 cup mayonnaise
2 tablespoons sour cream
1 tablespoon apple cider vinegar
2 tablespoons sugar
1/4 teaspoon salt
1/4 teaspoon black pepper

DIRECTIONS

1. Wash and dry the broccoli well, then cut it into small florets and place them in a large mixing bowl.
2. Cook the bacon until crisp, then drain and crumble it.
3. Add the bacon, red onion, cheddar cheese, sunflower seeds, and dried cranberries to the bowl with the broccoli.
4. In a separate small bowl, whisk together the mayonnaise, sour cream, apple cider vinegar, sugar, salt, and pepper until smooth.
5. Pour the dressing over the broccoli mixture and toss until everything is evenly coated.
6. Cover and refrigerate for at least 30 minutes before serving so the flavors can come together.
7. Give the salad one more toss before serving and adjust seasoning if needed.

SWAPS & NOTES

This salad is easy to tweak depending on your preferences.
Raisins work well if you do not have dried cranberries.

Greek yogurt can replace some of the mayonnaise or sour cream for a lighter dressing.

Sharp cheddar adds more flavor, but mild cheddar is perfectly fine too.

TIPS FOR SUCCESS

The best broccoli salad starts with dry broccoli.
After washing it, make sure to dry it well so the dressing clings instead of sliding off.

Small florets also make a big difference, both for texture and for getting a little bit of everything in each forkful.

Cook the bacon until crisp rather than chewy.

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