

Broccoli Salad



PREP TIME:
10 MINUTES

COOK TIME:
N/A

TOTAL TIME:
15 MINUTES

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Recipe type: Gluten Free / Dairy Free / Vegan

Yield: 6-8 Servings

Ingredients:

- 2 Cups Chopped Broccoli
- ½ Cup Red Cabbage – Chopped
- ½ Cup Carrots – Chopped
- 2 TBSP Onion – Chopped
- ½ Cup Walnuts – Chopped
- ¼ Cup Dried Cranberries
- 1 TBSP Apple Cider Vinegar
- ½ Cup Vegenaïse
- 1 TBSP Dijon Mustard
- ½ Teaspoon Himalayan Sea Salt
- 1 Teaspoon Garlic Powder

Instructions:

1. In a large bowl add the broccoli, cabbage, carrot, onion, walnuts and cranberries.
2. In medium bowl, add the vinegar, Vegenaïse, mustard, salt and garlic powder. Whisk until completely combined.
3. Pour the dressing mixture over the broccoli mixture and stir until all are coated and combined.
4. Store in refrigerator for at least 4 hours before serving.

***Try and use all organic ingredients if possible.**

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