

# chattavore

## HONEY-SESAME BROCCOLI SALAD

Prep Time: 15 minutes

Yield: 6-8 servings

- 1 pound broccoli - washed
  - 1/4 cup dried cranberries
  - 1/4 cup roasted, salted cashews - coarsely chopped
  - 2 tablespoons sesame seeds
  - 2 tablespoons honey
  - 2 tablespoons sesame oil
  - 2 tablespoons rice vinegar
  - 1/2 teaspoon salt
1. Thinly slice the broccoli (stalks and florets) then stack and cut into matchsticks. Place in a large bowl. Add cranberries, cashews, and sesame seeds.
  2. In a small bowl, whisk together the honey, sesame oil, rice vinegar, and salt until honey and salt dissolve. Taste the dressing and add more salt if needed.
  3. Pour the dressing over the broccoli mixture. Toss to combine thoroughly. Refrigerate until ready to serve.