



Broccoli Cashew Salad with Apples & Pears

Makes: 8 servings

Prep Time: 30 minutes

Total Time: 30 minutes

Salad:

- 5 cups broccoli florets , chopped into small bites
- 1 apple , cored and diced
- 1 pear , cored and diced
- 1/4 cup red onion , diced
- 1 cup cashews , toasted or roasted
- 1 cup dried cranberries

Creamy Salad Dressing:

- 1/2 cup mayonnaise
- 1/2 cup sour cream or kefir or Greek yogurt
- 2 tbsp lemon juice
- 1/4 cup honey , softened or warmed up
- 1/4 tsp Kosher salt

In a large bowl, combine together chopped broccoli, diced apple, diced pear, diced red onion, cashews (toasted or roasted) and dried cranberries.

In a small bowl, stir together mayonnaise, sour cream (or kefir or Greek yogurt), lemon juice, honey, and salt. Note that honey should be soft and runny, warm it up if needed, so that it mixes easily. Whisk the ingredients until well combined and smooth. Add salt if needed.

Add the dressing to the broccoli salad and stir everything together.

Recipe from Julia's Album