

DAIRY FREE BROCCOLI SALAD (V, GF)

Servings - 4

Ingredients:

- 1 bag broccoli florets, roughly chopped
- 1/4 C unsalted, roasted sunflower seeds
- 1/4 C unsweetened dried cranberries
- 1/4 red onion, finely diced

Creamy Maple Dressing:

- 1/2 C plain unsweetened cashew yogurt (I use the Forager brand)
- 2 TBS maple syrup
- 2 TBS apple cider vinegar
- 1/4 tsp pepper
- 1/2 tsp salt (plus more to taste)
- 1 garlic clove, minced

Directions

1. Combine broccoli, sunflower seeds, cranberries and onion in a bowl. In a separate bowl, combine all dressing ingredients, then pour it over the salad, stirring everything well to combine.
2. Let the salad marinate in the fridge for at least 2 hours, stirring occasionally to remix the dressing. This keeps well in the fridge for up to 3 days.

