

## **Fresh Broccoli Apple Salad with Walnuts** from Natasha's Kitchen

2 medium heads of broccoli chopped into small pieces  
1 large carrot grated  
1 apple cored and finely chopped  
1/4 medium onion 1/4 cup, finely chopped  
1/2 cup walnuts toasted on a skillet and coarsely chopped  
1/2 cup raisins or cranberries

### **Dressing Ingredients:**

1/2 cup mayonnaise  
1/2 cup sour cream  
2 Tbsp lemon juice  
1/2 Tbsp sugar or add to taste  
1/4 tsp sea salt  
Pinch of pepper

Toast walnuts over medium/ high heat, tossing them occasionally so they don't burn. Heat about 4-5 minutes. Chop walnuts coarsely.

Combine chopped broccoli, grated carrot, chopped apple, chopped onion, chopped walnut and cranberries.

To make the dressing, combine: mayonnaise, sour cream, lemon juice, sugar (to taste), salt and pepper. Mix well.

Mix as much of the dressing as you want into the salad, then serve.