

Broccoli Salad with no Mayo fromCremedelacrumb

6 cups broccoli chopped
1/3 cup chopped onion
4-6 strips of bacon cooked and chopped
½ dried cranberries
½ cup white cheddar shredded
3 tablespoons of sunflower seeds roasted

Dressing:

3 Tablespoon Dijon mustard
¼ cup honey
3 tablespoons of olive oil
2 tablespoons apple cider vinegar
½ teaspoon of garlic powder
¼ teaspoon salt
Pinch of black pepper
Water to thin

Combine all top salad ingredients in a large bowl.

Combine dressing ingredients in a jar and shake. Add water as needed to reach desired consistency. Taste, add salt and pepper to taste if needed, and pour over broccoli salad.

Toss salad to coat. Serve immediately or cover and chill for up to 24 hours.