



Broccoli Salad with Honey-Mayo Dressing

Crunchy broccoli, almonds, and bacon tossed with a sweet honey-mayo dressing makes this meal a perfect side dish or summer main course.

PREP TIME: 20 MIN

COOK TIME: N/A

INGREDIENTS

- 5 cups fresh broccoli florets
- 1 tsp salt
- ½ cup cooked bacon, chopped
- ½ cup toasted slivered almonds
- ¼ cup red onion, chopped
- 1 cup frozen peas

For the dressing:

- 1 cup mayonnaise
- 2 tbsp apple cider vinegar
- ¼ cup AB's Ironbark Honey
- Australian mustard to taste

DIRECTIONS

1. Blanche the broccoli for 1-2 minutes in a pot of boiling water, salted with one teaspoon of salt. Do not exceed cooking time to prevent broccoli losing its crunch.
2. Whisk the dressing ingredients together in a small bowl until combined.
3. Combine all salad ingredients in a large serving bowl, and toss the required amount of salad dressing through to suit your taste.
4. Chill well before serving.



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