

*The ultimate dairy and gluten-free broccoli salad for any occasion. Your guests will never suspect it's actually good for them!*

**Servings: 6 Prep: 15 MIN Cook time: 0 MIN**

## Ingredients

### For the salad

- 2 large broccoli crowns (florets only), finely chopped
- ½ cup bacon, chopped
- 1 ½ cups seedless red grapes, quartered
- ⅓ cup dried cranberries or dried cherries
- ⅓ cup roasted or raw sunflower seeds
- 2 Tbsp lemon juice
- S+P to season



### For the dressing

- 1 cup raw cashews, soaked
- ¼ cup water
- 2-4 Tbsp pure maple syrup
- 2 Tbsp apple cider vinegar
- ½ tsp minced garlic
- 1 tsp sea salt
- ½ tsp ground black pepper

## Instructions

1. For the dressing: Place cashews in a bowl and cover cashews with water and soak for 2 hours or overnight. (if you are short on time, soak them in boiling water for 10 min).
2. Drain cashews and transfer to a blender with the rest of the dressing ingredients. Blend until completely smooth and creamy. If dressing is too thick, add 1 Tbsp increments of water until desired creaminess. \*2-4 Tbsp syrup is for desired sweetness.
3. For the salad, Place broccoli, grapes, sunflower seeds, dried cranberries, bacon bits and lemon juice in a large mixing bowl. Add dressing and toss thoroughly to coat. Season with salt and pepper and lemon juice to taste. Serve chilled.