

# Broccoli salad with cashew curry dressing

## Ingredients

### For the dressing:

3/4 Cup Roasted, Cashews

5 1/2 Tbsp Water

1 Tbsp Apple Cider Vinegar

4 tsp Yellow curry powder

2 1/2 tsp Honey (or agave for vegan)

1/2 tsp Salt

Pinch of pepper

### For the salad:

4 Cups Broccoli, cut into bite-sized pieces (230g)

1/2 Cup coriander

1/4 Cup Red onion, diced

1/4 Cup Dried unsweetened cranberries, roughly chopped (28g)

2 Slices Cooked Bacon, (smoked)

2 Tbsp Sunflower seeds (15g)

2 Tbsp Roasted salted Cashews, chopped (12g)

## Method

- Place cashews into a small food processor. Add the remaining dressing ingredients into the food processor and blend until smooth and creamy, stopping to scrape down the sides often. This will take a few minutes so be patient.
- In a large bowl combine the broccoli, red onion, coriander, cooked bacon and cranberries. Stir until evenly mixed.
- Stir in the dressing until the salad is evenly coated. Cover and refrigerate for at least one hour to let the flavours develop.
- Just before serving, mix in the sunflower seeds and cashews

