

Broccoli Salad with Dried Cherries

Hands-on - 8 min.

Serves 10

Stunningly delicious holiday favorite. The unique contrast of flavors from the vinegar, cinnamon and Parmesan cheese makes this truly memorable. It's equally delicious made with more affordable dried cranberries or raisins, instead of dried cherries.

Tastes great with:

Slow-cooked dishes like:

Tortellini Stew (page 229) or

Gypsy Stew (page 237)

1 bunch broccoli, cut into bite size florets
1/4 red onion, thinly sliced, then chopped
1/2 cup chopped pecans
1 cup dried cherries, cranberries or raisins

Combine in a large attractive serving bowl.

1/2 cup light mayonnaise
1/2 cup plain nonfat yogurt
1/4 cup grated Parmesan cheese
1 T sugar
1 T vinegar (cider or any variety)
1/2 tsp ground cinnamon

Whisk together in a small bowl.
Pour over broccoli mixture, toss gently and serve.

Nutrition information for 1/2 cup

Calories	146	Fat	7 g	Fiber	2 g	Sodium	155 mg	Total Carbohydrate	20 g
		Saturated Fat	<1 g	Cholesterol	4 mg	Protein	2 g	Sugars	17 g