

lemony broccoli salad

Serves 10

RECIPE ADAPTED FROM: [Food & Wine](#)

PREP TIME: 15 minutes

INACTIVE TIME: 30 minutes

1 ½ lbs broccoli (about 2 large crowns)

½ cup extra-virgin olive oil

2 Tbsp red wine vinegar

juice from 1 large lemon

finely grated zest from 1 large lemon

1 Tbsp honey (optional)

1 small shallot or ½ red onion, minced

salt, to taste

freshly ground pepper, to taste

½ cup raisins

½ cup sliced almonds

CUT broccoli florets into bite-size pieces, and slice broccoli stems into ¼- ½ inch thick pieces.

WHISK olive oil with vinegar, lemon juice, lemon zest, honey, and shallot/red onion in a large bowl.

SEASON to taste with salt and pepper.

TOSS in the broccoli and raisins and mix well until all pieces are evenly coated.

WHEN ready to serve, top with sliced almonds.

LEFTOVERS will keep well for 3 to 4 days in the fridge, covered.



NOTES:

For best results, chill the salad for at least 30 minutes (or even overnight) before serving to allow the flavors to blend and the texture to improve.

For a softer broccoli salad, you can use frozen broccoli once it has been fully thawed and very well blotted dry.