

Broccoli Salad with Orange and Pomegranate

Recipe By *Faigy Grossmann*



Cooking and Prep:  10
m

Serves:  10

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Gluten Free, Low Fat,
Low Carb, Vegetarian,
Pescetarian

Source: Family Table by
Mishpacha Magazine

I always enjoy a broccoli salad when preparing a variety of salads, especially since it doesn't wilt quickly. I got bored of my go-to recipe and decided to change it up. I'm really happy with how this turned out. Great flavors and beautiful combination of colors!

Ingredients (9)

Salad

- 2 pounds (907 grams) fresh or frozen (thawed) broccoli florets
- 1 cup pomegranate arils
- 2 oranges, supremed
- 1/4 cup sunflower seeds

Dressing

- 3 tablespoons **Kedem Red Wine Vinegar**
 - 2 tablespoons **Gefen Honey**
 - 2 tablespoons oil
 - salt, to taste
 - pepper, to taste
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Start Cooking

Prepare the Salad

1. Combine broccoli and fruit in a large bowl.
2. Mix dressing ingredients and pour over salad. Sprinkle with sunflower seeds.

Credits

Photography: Nechama Laitman.