

5g ⌚ 5 + 5 m | Easy

Broccoli salad with fresh dill

Broccoli in all of its glory... Let the natural deliciousness of our favorite green super veggie shine through in this ultra-simple side dish. If you haven't yet mixed broccoli with fresh dill, prepare for taste bud nirvana!

**4** Servings

Ingredients

1 lb (5 cups) broccoli

1 cup mayonnaise or
vegan mayonnaise $\frac{3}{4}$ cup ($\frac{1}{4}$ oz.) fresh dillsalt and ground black
pepper to taste

Instructions

- 1 Cut the broccoli into small florets and the stalks into even smaller pieces. Add floret pieces and stalks to boiling salted water and let boil for 4–5 minutes. The broccoli should be bright green and fork tender but still crisp.
- 2 Drain the broccoli and add the other ingredients and stir. Add pepper and taste. Adjust with more salt, if needed.

Tip!

Want variety? Swap out the broccoli for cauliflower or halved Brussels sprouts instead! Want convenience? Try this with frozen veggies—the texture is a little different but they still have all the nutrients! This broccoli salad is a perfect match with these chicken wings.