

Easy Broccoli Salad

Recipe credit: Melissa Belanger

For preparation tips open this link [simplywhisked.com](https://www.simplywhisked.com)

This easy broccoli salad recipe is made with bacon and grapes. The creamy dressing is dairy free and since there's no sugar added, it's also paleo and whole 30 friendly.

Prep Time: 20 minutes

- **Total Time: 20 minutes**
- **Yield: 12 servings**

INGREDIENTS

For the broccoli salad:

- 8 cups chopped broccoli florets
- 1 cup quartered red, seedless grapes
- 1/2 cup crumbled bacon
- 1/2 cup toasted coconut flakes
- 1/3 cup diced sweet onion
- 1/4 cup sunflower seed kernels

For the dressing:

- 3/4 cup mayonnaise
- 2 tablespoons cider vinegar
- 1 tablespoon water
- 1 tablespoon Dijon
- 1 teaspoon salt
- 1/2 teaspoon black pepper

INSTRUCTIONS

1. In a [mixing bowl](#), whisk dressing ingredients together until smooth. Set aside (or refrigerate until ready to use).
2. In a large bowl, combine salad ingredients. Toss with dressing until evenly coated. Refrigerate until ready to serve.
3. Let salad sit for at least 30 minutes to allow the flavors to develop. If needed, adjust seasoning with salt & pepper, to taste.

NUTRITION

Serving each:

- **Calories: 238**
- **Sugar: 7.3 g**
- **Sodium: 614.1 mg**
- **Fat: 19 g**
- **Saturated Fat: 5 g**
- **Carbohydrates: 12.6 g**
- **Fiber: 2.6 g**
- **Protein: 6.4 g**
- **Cholesterol: 19.6 mg**