



6

SERVES/MAKES



COOKING TIME:
< 15 min



COOKING STYLE:
Stove

LANCEWOOD® BROCCOLI SALAD

INGREDIENTS:

- 15 ml oil
- 200 g rindless streaky bacon, chopped
- 175 g **LANCEWOOD® Sour Cream & Chives DIP & TOP**
- 60 ml sugar
- 45 ml white wine vinegar
- 2 heads broccoli (300 g), cut into small pieces with stalks removed
- 1 red onion, finely chopped
- 80 ml sunflower seeds, toasted
- 80 ml dried cranberries or seedless raisins (optional)
- 125 g **LANCEWOOD® Cheddar**, cut into small cubes

METHOD:

Heat the oil and fry the bacon until crispy. Drain on absorbent paper and set aside. Mix the dip, sugar and vinegar together until the sugar has dissolved.

Mix the broccoli, red onion, sunflower seeds, cranberries or raisins, cheese and half of the bacon together in a mixing bowl. Add the dip mixture and mix through until well combined.

Spoon into a serving dish and sprinkle the remaining bacon over.

PRODUCTS USED:



Sour Cream & Chives Dip



Cheddar

ENJOY!