



Cranberry, Almond & Broccoli Salad

*Makes 8 1/2 cup servings. Recipe from Cooking Light.**

Ingredients

- 1/4 cup finely chopped red onion
- 1/3 cup canola mayonnaise
- 3 tablespoons 2% reduced-fat Greek yogurt
- 1 tablespoon cider vinegar
- 1 tablespoon honey
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 4 cups coarsely chopped broccoli florets (about 1 bunch)
- 1/3 cup slivered almonds, toasted
- 1/3 cup reduced-sugar dried cranberries
- 4 center-cut bacon slices, cooked and crumbled

Nutritional info per cookie

Calories:	104
Total fat:	6g
Cholesterol:	4mg
Sodium:	224mg
Total Carbs:	11g
Dietary fiber:	3g
Protein:	4g
Iron:	1mg

Directions

1. Soak red onion in cold water for 5 minutes; drain.
2. Combine mayonnaise and next 5 ingredients (through pepper), stirring well with a whisk.
3. Stir in red onion, broccoli, and remaining ingredients.
4. Cover and chill 1 hour before serving.

*Photo does not accurately picture recipe.