

FRESH BROCCOLI SALAD

Prepared by: Nancy Kenner, June 2017

Source: Good Eats 3

Makes: 4 to 6 Servings

1 tablespoon white wine vinegar
1 lemon, zested
1 tablespoon lemon juice, freshly squeezed
2 teaspoons Dijon mustard
1 teaspoon kosher salt
Pinch black pepper, freshly ground
¼ cup olive oil
1 pound broccoli with stalks, rinsed, trimmed, and thinly sliced on a mandoline
6 ounces cherry or grape tomatoes, halved
3 ounces pecans or hazelnuts, toasted and coarsely chopped
2 tablespoons fresh basil, cut into chiffonade

Whisk together the vinegar, lemon zest, lemon juice, mustard, salt and pepper in a medium bowl. While whisking constantly, gradually add the oil. Add the broccoli and toss to coat. Cover and refrigerate for 1 hour. Stir in the tomatoes, nuts, and basil. Cover and let the flavors mingle for another 15 minutes before serving.

Nancy's Notes: Easy, lots of chopping, very fresh. I would make it again!

