

Company Poppy Seed Broccoli Cranberry Crunch Salad by Yvonne Mickens

TOTAL TIME: Preparation 10-15 min. + chilling

YIELD: 10-12 servings

2 lbs broccoli florets roughly chopped
½ large purple onion chopped
3-4 green onions thinly sliced on a diagonal (optional)
1 clove garlic (minced)
½ c toasted sliced almonds (have a little extra for garnish)
½ c toasted sunflower seeds
½ c or more sweetened dried cranberries
2 bottles of Brianna's Poppy Seed Salad Dressing
½-1 teaspoon salt
½-1 teaspoon pepper

In a large bowl, combine all vegetable ingredients, almonds, sunflower seeds and cranberries. In a separate bowl, mix the salad dressing, salt and pepper; taste to adjust seasoning if necessary; drizzle over salad and toss to coat. Cover and refrigerate for at least 1 hour before serving and sprinkle with 1-2 tablespoons of almonds for garnish. **Yield:** 10-12 servings depending on who is eating! Feel free to cut this recipe in half but you will be sorry!!!!!!