

Apricot, Walnuts and Broccoli Salad Recipe

By Bren Haas

Ingredients

- 1/2 cup cut dried apricots
- 1 1/2 lbs broccoli, florets cut into 1-inch pieces, stalks peeled and sliced into 1/4-inch pieces
- 1/2 cup mayonnaise
- 1 tbsp balsamic vinegar
- salt, to taste
- 2 tablespoons of sugar
- pepper, to taste
- 1/2 cup walnuts, toasted and chopped coarse
- 1 large shallot, minced

Instructions

1. Bring 4 cups of water to boil on the stove top.
2. Fill a large bowl with ice water.
3. Combine 1/2 cup of boiling water and cut dried apricots in small bowl, cover, and let sit for 5 minutes; drain.
4. Add broccoli stalks to a pot of boiling water and cook for 1 minute.
5. Add florets and cook until slightly tender, about 1 minute.
6. Drain broccoli, then transfers to a bowl of ice water. Drain again, transfer to a salad spinner, and spin dry.
7. Whisk mayonnaise, vinegar, 2 tablespoons of sugar and 1/4 teaspoon pepper together in large bowl.
8. Add broccoli, apricots, walnuts, and shallot and toss to combine.
9. Season with salt and pepper to taste and serve.
10. Salad can be refrigerated for up to 6 hours.
11. Makes about 6 servings

Notes:

Prep Time: 10 minutes

Cook Time: 0 minutes

Total Time: 10 minutes

Category: Salad

Servings: 6

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