

# BROCCOLI SLAW

*from smittenkitchen.com*

## INGREDIENTS

2 heads of broccoli

½ cup sliced almonds or  
sunflower seeds, toasted

1/3 cup dried cranberries

½ small red onion, diced

for the dressing:

½ cup buttermilk, well shaken

1/3 cup mayonnaise

2 tablespoons apple cider vinegar

1 tablespoon sugar

3 tablespoons minced shallots (or  
red onion)

salt and pepper to taste

## METHOD

Trim broccoli and cut it into large chunks. Use as much of the stems as possible. Shred the broccoli by using your food processor's slicing blade, a mandolin to cut it into thin slices, or simply hand chop it into smaller pieces.

Toss the sliced broccoli with the almonds, cranberries and red onion in a large bowl.

Meanwhile, whisk the dressing ingredients in a smaller bowl, with a good pinch of salt and black pepper.

Pour the dressing over the broccoli and toss it well.

Season well with salt and pepper to taste.