





Next-Level Broccoli-Bacon Salad



1/6th of recipe (about 1 cup): 123 calories, 5.5g total fat (1g sat. fat), 370mg sodium, 15g carbs, 3g fiber, 9g sugars, 5g protein

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Prep: 20 minutes **Cook:** 20 minutes



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Ingredients

6 strips center-cut bacon or turkey bacon 4 cups small broccoli florets 1/4 cup light mayonnaise 2 tbsp. seasoned rice vinegar 1 cup chopped red bell pepper 1/2 cup finely chopped sweet onion 1 cup chopped tomatoes 1 cup halved grapes

Directions

Bring a large pot of water to a boil. Fill a large bowl with ice and cold water.

Meanwhile, cook bacon until crispy, either in a skillet or in the microwave. (See package for cook time and temperature.)

Add broccoli to the boiling water. Cook until bright green and crisp-tender, about 2 minutes. Using a slotted spoon, transfer broccoli to the ice water.

In a medium bowl, whisk mayo with vinegar until uniform. Chop or crumble bacon.

Once broccoli is cool, drain water and remove ice cubes. Pat dry, if needed. Add bacon, pepper, and onion. Top with mayo mixture, and stir to coat. Fold in tomatoes and grapes.

MAKES 6 SERVINGS

HG Tip: If making this dish the day before serving it, don't add the bacon until you're ready to serve. Soggy bacon = sad times.

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Publish Date: June 10, 2015 Author: Hungry Girl Copyright © 2023 Hungry Girl. All Rights Reserved.