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Broccoli Salad with Turkey Bacon and Sharp Cheddar



Broccoli Salad with Turkey Bacon and Sharp Cheddar Photo Susie Iventosch

INGREDIENTS

6-8 cups chopped fresh broccoli, including florets and stems (one large bunch)

1 red onion, chopped

2 tablespoons olive oil

4 slices turkey bacon

1 cup grated sharp cheddar cheese

Dressing

1/4 cup unfiltered cider vinegar

1/4 cup rice vinegar

1/2 cup olive oil

1 teaspoon lemon pepper

Salt and pepper to taste

Mix well in a jar with a tight-fitting lid.

DIRECTIONS

Heat oil in a sauté pan and cook onions over medium-high heat, until beginning to get brown and crispy. Set aside and cool to room temperature.

Cut broccoli into small, bite-sized pieces, including the florets as well as the stems. Put into a salad bowl.

Heat bacon in microwave for about 2-3 minutes, until it starts to get crispy. (Turkey bacon is pre-cooked, so this is just to crisp it up a bit.) Break into small pieces. Toss in with broccoli.

Add grated cheddar and toss all together with dressing.

Serve at room temperature along with some yummy bread!

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