Broccoli and Cauliflower Salad
From – The Cleaner Plate Club

2 Tbsp + 1/3 cup honey
¾ cup unsalted cashews
pinch cayenne pepper
¼ tsp salt
½ pound bacon
1 head broccoli
1 head cauliflower
1 onion – chopped
2/3 cup dried currants or raisins
½ cup mayonnaise
¼ cup olive oil
¼ cup cider vinegar
1 Tbsp soy sauce

• Preheat oven to 350F
• Combine the 2 Tbsp honey and the cashews, cayenne and salt in a small bowl and mix well.
• Spread the mixture out on a baking sheet.
• Arrange the bacon strips on a separate baking sheet.
• Put both baking sheets in the oven to roast.
• Roast the cashews for 8 minutes then set aside to cool.
• Roast the bacon for about 15 minutes until crisp and browned then set the strips on a paper towel to absorb excess oil.
• Cut the broccoli and cauliflower into florets and combine with the onion and currents in a large bowl.
• Add bacon and toss well.
• Make the dressing by whisking together the mayonnaise, remaining 1/3 cup honey, olive oil, vinegar and soy sauce.
• Toss the dressing with the salad and refrigerate to chill.
• Just before serving chop the cashews and toss them into the salad.

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