

DELICIOUS BROCCOLI SALAD



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Julia Child once said: “Find something you’re passionate about and keep tremendously interested in it.□ That is exactly what I did and still loving it. I have been flying as a flight attendant for 8 years now, and still finding the time to cook and entertain for the people I love and care for, passionately!

Don’t like broccoli or cauliflower? Allow me to change your mind. I adapted this recipe from a brilliant culinary friend of mine, Alet Erasmus from Creative Cuisine Pantry. To make this delicious crowd pleasing salad, simply mix all the ingredients together.

1 Whole broccoli, and 1 whole cauliflower chopped to almost crumbs,

1 or 2 disks of feta cheese crumbled,

1 green pepper seeded and diced,

a generous handful of marinated sun dried tomatoes chopped,

6 pepper dews chopped,

a hand of nuts and seeds.

1 generous cup of aioli (a type of French mayonnaise).

This salad keeps for several days in the fridge. Try to avoid conventional mayonnaise as this will simply kill off all the wonderful flavors in the salad. You can purchase Creative

Cuisine Pantries Aioli or make your own. I will post a basic aioli recipe for those brave enough to make their own.

The-Bald Chef