

# Broccoli Salad with Almond Vinaigrette

I was a strict vegetarian for many years, and during that time, I branched out into making a lot of different dressings to jazz up my salads and add some protein. One of my favorites was using almond butter instead of mustard. It adds a nutty, rich flavor to salads. Because almond butter is so rich in oils, you need less to make the dressing. Try it in this Broccoli Salad with Almond Vinaigrette recipe.

## Ingredients

1. Bring 6 cups of salted water to a rolling boil. Drop the broccoli in and boil for 4 minutes or until slightly tender but still crisp. Drain and run the broccoli under cold water. Gently squeeze out the florets and dry with paper towels.
2. In a medium bowl, whisk together the olive oil, red wine vinegar, almond butter and salt. Stir in the raisins and toasted almonds.
3. Toss the broccoli in the dressing. Taste for seasoning. Serve immediately at room temperature or store in the refrigerator.

- 3 cups 1-inch broccoli florets
- 2 tablespoons olive oil
- 1 tablespoon red wine vinegar
- 2 tablespoons almond butter
- Salt, to taste
- 2 tablespoons raisins
- 3 tablespoons toasted slivered almonds

## Ann's Tips and Tricks

I like red wine vinegar, but cider vinegar is also very good in this dressing