



BROCCOLI SALAD WITH ORANGES AND CASHEWS

1 bunch (3-4 stalks) broccoli

1 cup orange segments (can use canned oranges)

1 medium red onion, diced

6 slices cooked bacon, crisp

½ yellow pepper diced

½ cup cashews

Dressing:

½ cup **Smoky Chipotle Honey Mustard**

⅓ cup mayonnaise

¼ cup orange juice

Cut broccoli florets into small bite-sized pieces to equal approximately 5 cups. Place broccoli, orange pieces and onion in a large bowl. In a separate bowl, combine **Smoky Chipotle Honey Mustard**, mayonnaise, and orange juice, stirring until smooth. Pour dressing mixture over broccoli and toss gently to combine. Cover and refrigerate 4 hours or overnight. Just before serving, crumble bacon and stir into salad along with cashews. Salad will stay crunchy for several days when refrigerated.

