



## SMOKY BACON BROCCOLI SALAD

1 bunch (3-4 stalks) broccoli

½ cup raisins

1 small red onion, diced

¼ cup slivered almonds

½ cup shredded cheddar cheese

6 slices cooked bacon, crisp and crumbled

Dressing:

⅓ cup **Smoky Chipotle Honey Mustard**

¾ cup mayonnaise

1 Tbsp. lemon juice

Cut broccoli florets into small bite-sized pieces to equal approximately 6 cups. Place broccoli, raisins, bacon and onion in a large bowl. In a separate bowl, combine **Smoky Chipotle Honey Mustard**, mayonnaise and lemon juice, stirring until smooth (add a little water if needed). Pour dressing mixture over broccoli mix and toss gently to combine. Cover and refrigerate 4 hours or overnight. Just before serving, crumble bacon and stir into salad. Salad will stay crunchy for several days when refrigerated.

