
Broccoli & Grape Salad

Modified from recipe on blog Hummusapien

Ingredients

Dressing

- $\frac{3}{4}$ cup raw cashews, soaked at room temp overnight or soaked in hot water for 10 minutes
- $\frac{1}{4}$ cup water
- 2 tbsp pure maple syrup
- 2 tbsp apple cider vinegar
- $\frac{1}{2}$ tsp minced garlic
- dash of salt

Salad

- 2 large broccoli crowns (florets only), finely chopped
- 1 $\frac{1}{2}$ cups organic grapes, halved
- $\frac{1}{3}$ cup slivered almonds
- 1 cup diced red onion
- $\frac{1}{3}$ cup raisins or other dried fruit like goji berries, cranberries, currants
- pepper to taste

Directions:

- Blend all dressing ingredients in a high-speed blender until smooth. Set aside ideally for at least an hour before mixing with salad to let flavors come together (but not required)
- Mix all salad ingredients in a large serving bowl.
- Add dressing and toss to combine.