

“BOWL GAME” BROCCOLI SALAD yields 4 portions
recipe developed by The Clever Cleaver Brothers®

Dressing

- 1/2 cup Colavita Extra Virgin Olive Oil
- 2 tablespoons sesame oil
- 1/4 cup rice wine vinegar
- 1 tablespoon soy sauce
- 1 tablespoon Dijon mustard
- 1/4 cup honey
- 1/4 teaspoon white pepper
- 1 tablespoon toasted sesame seeds

Salad Goodies

- 1 pound of broccoli florets, blanched for 1 minute, completely cooled under cold water & drained
 - 1 cup shredded red cabbage
 - 1 cup raisins
 - 1 cup sliced pecans
1. In a mixing bowl, combine the dressing ingredients. Cover and hold in the refrigerator at least one hour prior to use so all the flavors will combine. **NOTE:** this step can be done a day in advance.
 2. Blanch the broccoli florets in boiling water for approximately 1 minute. Cool completely under gently running, cold water and drain completely. The florets should be crisp, not overcooked.
 3. Place the salad ingredients in the bowl and gently toss to combine with dressing.
 4. Place the “Bowl Game” Broccoli Salad on chilled salad plates. ENJOY!

For more delicious recipes visit www.clevercleaver.com