

# Broccoli and Cauliflower Salad

From – *The Cleaner Plate Club*

2 Tbsp + 1/3 cup honey  
3/4 cup unsalted cashews  
pinch cayenne pepper  
1/4 tsp salt  
1/2 pound bacon  
1 head broccoli  
1 head cauliflower  
1 onion – chopped  
2/3 cup dried currants or raisins  
1/2 cup mayonnaise  
1/4 cup olive oil  
1/4 cup cider vinegar  
1 Tbsp soy sauce

- Preheat oven to 350F
- Combine the 2 Tbsp honey and the cashews, cayenne and salt in a small bowl and mix well.
- Spread the mixture out on a baking sheet.
- Arrange the bacon strips on a separate baking sheet.
- Put both baking sheets in the oven to roast.
- Roast the cashews for 8 minutes then set aside to cool.
- Roast the bacon for about 15 minutes until crisp and browned then set the strips on a paper towel to absorb excess oil.
- Cut the broccoli and cauliflower into florets and combine with the onion and currents in a large bowl.
- Add bacon and toss well.
- Make the dressing by whisking together the mayonnaise, remaining 1/3 cup honey, olive oil, vinegar and soy sauce.
- Toss the dressing with the salad and refrigerate to chill.
- Just before serving chop the cashews and toss them into the salad.



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