Bacon Broccoli Salad with Raisins and Sunflower Seeds

Jacob · 30/09/2024



Prep Time

30 mins

Dificult

Medium

Servings

12

Description

This salad is sweet and crunchy Broccoli crumbled bacon raisins and sunflower seeds with a smattering of onion tossed in a mayonnaisebased dressing Delicious

Ingredients

— - ½ pound bacon - 4 heads broccoli

— cut into bite-size pieces - 1 ½ cups raisins - 1 ½ cups unsalted sunflower seeds - ½ cup chopped onion - 1 cup mayonnaise - ¼ cup white sugar - ¼ cup granular sucralose sweetener (such as Splenda®) - 2 tablespoons white wine vinegar

Instructions

1. Place bacon in a large skillet and cook over medium-high heat
2. turning occasionally
3. until evenly browned
4. about 10 minutes. Drain bacon slices on paper towels and crumble. Toss bacon
5. broccoli
6. raisins
7. sunflower seeds
8. and onion together in a large bowl. Whisk mayonnaise
9. sugar
10. sweetener
11. and vinegar in another bowl until smooth. Pour over broccoli mixture and toss to coat. Refrigerate until ready to serve.