

Creamy Broccoli Salad with Apples and Cherries*

INGREDIENTS

Salad

- 2 medium broccoli crowns, trimmed of stems (about 5 cups of bite-sized pieces)
- 1 1/2 c. fresh cherries, pitted and halved
- 1 large Granny Smith Apple, chopped (about 1 1/2 cups)
 - – or use your favorite apple variety
- 3 ribs, celery, chopped (about 1 cup)
- 1/2 c. red onion, chopped
- 1/2 c. sunflower seeds

Dressing

- 1/2 c. light sour cream
- 1/2 c. plain, low-fat Greek yogurt
- 2 Tbsp. white vinegar
- 1 Tbsp. sugar
- salt and pepper to taste

1. In a large mixing bowl, add the chopped broccoli, cherries, apples, celery, red onion and sunflower seeds. Toss together.
2. In a small bowl, whisk together the sour cream, yogurt, vinegar, sugar, salt and pepper until smooth. Pour over the rest of the salad ingredients and toss together until the dressing evenly coats the salad.
3. Can be served right away, or made ahead, refrigerated and served.
4. Refrigerate any leftovers. Will keep in an airtight container for up to 3 days.

***Recipe by Delightful e Made:**

<https://delightfulemade.com/2016/06/12/creamy-broccoli-salad-apples-cherries/>