

# Broccoli Salad with Chutney Dressing

Karen Kremer

## Ingredients

one large head broccoli,  
chopped (including  
stems)

4 green onions, sliced

1 medium red pepper,  
diced

1 cup sweetened dried  
cherries or cranberries

1 cup chopped nuts  
(peanuts or cashews are  
best)

## Dressing

1 9-ounce jar of chutney  
(peach is very good)

1/2 cup mayonnaise

2 garlic cloves, minced

1/4 cup soy sauce

1/4 teaspoon dried  
crushed red pepper



## Directions

Steam broccoli until tender-crisp; drain and rinse under cool water. Place in a large bowl.

Add green onions, red pepper, dried fruit, nuts, and soy sauce to broccoli; mix well.

Mix dressing ingredients together well.

Pour dressing over broccoli mixture and stir well.

Chill for 1 hour before serving.