

BROCCOLI TOMATO SALAD

Recipe Cookbook: Taste of Home Cookbook

Prep Time: 20 minutes Cooking Time: 0 minutes

INGREDIENTS:

1 broccoli, large bunch separated into florets

2 tomatoes, large cut into wedges

3/4 C fresh mushrooms, sliced

2 green onions, sliced

Dressing:

3/4 C olive oil Or 3/4 cup vegetable oil

1/3 C tarragon vinegar Or 1/3 cup cider vinegar

2 TBS water

1 tsp Lemon juice

1 tsp sugar

1 tsp salt, optional

3/4 tsp dried thyme

1 clove garlic, minced

1/2 tsp celery seed

1/4 tsp Italian seasoning

1/4 tsp lemon-pepper seasoning

1/4 tsp paprika

1/4 tsp ground mustard

DIRECTIONS:

Cook broccoli in a small amount of water for 5 minutes or till crisp-tender. Rinse with cold water & drain. Place in large bowl; add tomatoes, mushrooms & onions. Combine dressing ingredients in a jar with a tight-fitting lid; shake well. Pour over salad; toss gently. Cover & chill 1 hour. Serve with slotted spoon.

Serves: 6-8