

# CHILLED BROCCOLI SALAD

HERE'S A GREAT WAY TO USE THE STEMS FROM THOSE  
IDP ("UGLY") BROCCOLI HEADS! (USE THE  
FLORETS AS YOU NORMALLY WOULD,  
IN A MAIN OR A VEGETABLE SIDE.)

Source: Executive Chef Jon Cambra, Roger Williams University  
Makes 4 to 6 servings

## VINAIGRETTE:

¼ cup cider vinegar  
2 tablespoons apple cider  
2 tablespoons Dijon mustard  
½ cup olive oil  
Kosher salt and black pepper, to taste

## SALAD:

4 broccoli stems, washed, peeled and sliced  
into thin, quarter-size rings  
2 carrots, peeled and julienned  
2 radishes, thinly sliced  
1 Honeycrisp apple, julienned  
2 cloves garlic, peeled, sliced, and sautéed in a bit of olive oil until golden  
1 shallot, julienned  
2 sprigs fresh thyme, stemmed

For the vinaigrette: Whisk cider vinegar, apple cider, and Dijon mustard in a small bowl. Slowly whisk in olive oil, and season to taste with salt and pepper.

To serve: Combine the salad ingredients in a large bowl. Toss with vinaigrette, adjusting seasoning, if desired.

