



Recipe: Light & Easy Broccoli Salad

Broccoli Slaw

Makes 12 (1/2-cup) servings

1/3 cup currants
2 pounds broccoli (about 1 large head)
1/4 pound red onion (1/2 small onion), finely chopped
3/4 cup almonds, slivered or roughly chopped
1/2 cup mayonnaise
2 tablespoons lemon juice
2 tablespoons rice vinegar
2 tablespoons sugar
1 teaspoon salt
Freshly ground pepper

Heat 1/2 cup water to boiling and pour over the currants in a small bowl. Set aside for 5 minutes, then drain off the water.

Shred the broccoli in a food processor using the grater disk (the attachment with the holes, not the blade). In a large bowl, combine the shredded broccoli, currants, red onion, and almonds.

Whisk together the mayonnaise, lemon juice, vinegar, sugar, salt, and a generous quantity of fresh pepper. Pour the dressing over the broccoli mixture and stir to combine. Taste and add more salt or pepper, if needed. Allow to sit for 30 minutes (or an hour in the fridge) so the flavors can mingle.

Recipe Notes

- **Quicker slaw:** If you do want to skip the broccoli shredding, substitute about 6 cups of pre-shredded broccoli slaw mix for the whole broccoli.
- **Reader tip:** We love the reader recommendation of substituting dried cranberries for the currants.

This recipe has been updated. Originally published May 2009.