

Broccoli Salad

Yield: 8 servings



Ingredients

5 slices thick-cut bacon
1 pound broccoli florets, cut into $\frac{3}{4}$ ' pieces
(around 6 cups)
 $\frac{1}{2}$ medium red onion, finely chopped
2 scallions, thinly sliced
 $\frac{1}{3}$ cup mayonnaise
 $\frac{1}{2}$ cup plain Greek yogurt
3 tablespoons rice vinegar
2 tablespoons granulated sugar
1 teaspoon kosher salt
 $\frac{1}{2}$ teaspoon black pepper
1 medium lemon, zest and juice
 $\frac{1}{2}$ cup sliced almonds
1 tablespoon sesame seeds

Steps:

1. Cut bacon into 1-inch pieces. Cook over medium-low heat until crisp, around 8-10 minutes. Remove to a paper-lined plate to drain.
2. Add the following to a bowl: broccoli, chopped red onion, sliced scallions, mayonnaise, yogurt, rice vinegar, sugar, kosher salt, and black pepper.
3. Add the lemon zest and juice and mix to combine. Taste for seasoning before adding the cooked and cooled bacon and sesame seeds on top.
4. Serve at room temperature or chilled.