

Valerie Bertinelli's Broccoli, Cranberry & Bacon Salad

By [charlotteh371](#)

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INGREDIENTS

- 1/4 cup extra-virgin olive oil
- 2 tbsp. white wine vinegar
- 2 tbsp. honey
- 2 tbsp. Dijon mustard
- 12 oz. fresh broccoli florets, chopped (about 2 heads)
- 1/2 cup grated carrot (from 1 large carrot)
- 1/3 cup sweetened dried cranberries
- 1/4 cup chopped red onion
- 1/3 cup chopped toasted walnuts
- 4 bacon slices, cooked and crumbled

DETAILS

PREPARATION

Add broccoli, carrot, cranberries and onion; gently toss to coat. Cover, and chill 2 hours. Sprinkle with walnuts and bacon just before serving.