

Broccoli Salad

Prep time: 10 minutes

Servings: 3-4

- 1 head broccoli, chopped
- 2 stalks celery
- ½ cucumber
- ½ green apple
- 1 small fennel bulb
- 4-5 sprigs parsley
- 1 tablespoon apple cider vinegar
- Extra-virgin olive oil, to taste
- Himalayan pink salt, to taste
- 1. Lightly steam the broccoli, until it is tender crisp and bright green.
- 2. Meanwhile, coarsely chop the celery, cucumber, apple and fennel. Mince the parsley. Place these ingredients in a salad bowl.
- 3. Add the broccoli and toss.
- 4. Season with the apple cider vinegar, olive oil and salt, and serve.



