

## Marinated Broccoli Salad

*Serves 4-6 as a side dish*

### Ingredients:

- 12 ounces broccoli florets
- 12 cherry tomatoes, halved
- 4-5 mushrooms, sliced
- 1 small cucumber (100 g), sliced
- 1 orange bell pepper (capsicum), seeded and sliced
- 1/8 red onion, thinly sliced
- 12-15 pitted Kalamata olives
- 1/2 cup (100 g) extra virgin olive oil
- 3 Tablespoons (45 g) white balsamic vinegar
- 1/4 teaspoon (1 g) stone ground or Dijon mustard
- Kosher salt, to taste
- Freshly ground pepper, to taste



### Instructions:

1. Steam broccoli until just tender, about 8 to 10 minutes. Drain thoroughly and cool.
2. In a large bowl, combine broccoli, tomatoes, olives, cucumber, mushrooms and onions.
3. In a small bowl, whisk together oil, vinegar, mustard, salt and pepper.
4. Pour dressing over vegetables and toss to coat. Marinate for 10 minutes or longer. Serve at room temperature.

### Notes:

- Broccoli can be steamed up to 1 day ahead. Store in the refrigerator in an air-tight container.