



BROCCOLI SALAD



SENSORY OBJECTIVES: WE ARE EATING FROM THE RAINBOW WITH DIFFERENT FRUITS AND VEGETABLES. THE BROCCOLI IS CRUNCHY, CRANBERRIES ARE CHEWY, BACON IS CRISPY, AND CHEESE IS CREAMY. WHEN YOU CUT THE SHALLOT DOES IT SMELL STRONG?

SPEECH OBJECTIVES: WHAT INGREDIENT IS SWEET? WHAT INGREDIENT IS SALTY? WHAT INGREDIENT IS CRUNCHY?

INGREDIENTS:

- 3 ½ CUPS BROCCOLI FLORETS, NO STALKS
- 5 SLICES THICK-SLICED BACON
- 1 SHALLOT, CHOPPED
- ½ CUP CHEDDAR CHEESE, SHREDED
- ¼ CUP DRIED CRANBERRIES
- 1 CUP MAYONNAISE
- 2 TBSP VINEGAR
- ¼ CUP SUGAR

INSTRUCTIONS:

FRY BACON CRISP.

DRAIN AND CRUMBLE.COMBINE DRESSING INGREDIENTS IN A SMALL BOWL AND MIX WELL.

TOSS TOGETHER BROCCOLI, BACON, SHALLOT, DRIED CRANBERRIES AND CHEESE.

ADD DRESSING AND TOSS WELL.

COVER AND REFRIGERATE UNTIL READY TO SERVE.