

Broccoli & Zucchini Salad



Prep:

5 mins

Total:

15 mins

Makes:

15 servings

Utensil:

Saladmaster Food Processor

6.5 Qt. Double Walled Bowl

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Recipe:

Contributed By:

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Recipe Description:

With the Saladmaster Food Processor, salads never tasted so good! This salad takes 2 of your favorite veggies - broccoli and zucchini, and ups the ante with a delicious dressing and flavorful toppings. Perfect for a BBQ or any get-together.

2 large
zucchini's, processed, use Cone #3
1 head of broccoli, sliced, use Cone #4
2 cups
cheddar cheese, grated, use Cone #1
1 cup
bacon, cooked and drained
1 cup
mayonnaise
1 cup
ranch dressing
¼ cup
balsamic vinegar
1 tbsp
black pepper, ground
½ cup
cranberries, dried

Directions:

1. In a bowl, whisk the mayonnaise, ranch, pepper, balsamic vinegar together and set aside.
2. Use the Food Processor to process the zucchini, broccoli and cheddar cheese in a bowl.

3. Add the dressing, cooked bacon and dried cranberries to the salad and toss together until it's all evenly coated.
4. Serve cold.

Nutritional Information per

▼ Serving

Calories: 190
Total Fat: 8g
Saturated Fat: 2g
Cholesterol: 20mg
Sodium: 283mg
Total 7g
Carbs:
Dietary Fiber: 3g
Sugar: 1g
Protein: 9g
