

Maple-Dijon Broccoli Slaw

Swick

Serves 4 | Active Time: 40 minutes | Total Time: 40 minutes

- 1 recipe Spicy Marcona Almonds
- First, gather and prepare your mise en place. For the almonds, we used this Sweet, Spicy, and Salty Nut recipe and we obviously use almonds for this recipe. In particular, we used Marcona almonds. See below in the Chef's Notes for more information on Marcona almonds.
- These Maple Chipotle Candied Walnuts also a good pairing with this salad but we still prefer the almonds.
- 1/4 cup Dijon mustard
 - 1/3 cup pure maple syrup
 - 3 tbsp plant-based mayo (or Cashew Sour Cream)
 - 1 tbsp apple cider vinegar
 - 1/2 tsp garlic granules
 - 1/2 tsp onion granules
 - sea salt, to taste
 - freshly ground black pepper, to taste
- To make the dressing, simply combine together all of the ingredients and whisk until smooth.
- Taste for seasoning, add a bit more Dijon, maple syrup, mayonnaise, and/or salt and pepper as desired.
- This dressing can be made in advance and stored in the refrigerator for several days.
- 6 cups shaved broccoli
 - 1/3 cup raisins
 - 1/4 cup finely diced red onions, or to taste
 - sea salt, such as fleur de sel, to taste
 - freshly ground black pepper, to taste
- To assemble the salad, place the shaved broccoli, raisins, red onions, and almonds into a large bowl and then add some of the dressing and gently toss to evenly coat the ingredients with the dressing.
- Taste for seasoning, adding more dressing if needed.
- Lastly, season with a bit of salt and pepper and serve immediately.
- And just in case you were paying attention, here is the recipe for the Country-Fried Tofu — enjoy!

If you have never tried a Spanish Marcona almond, you are missing out — they are delicious. They are quite a bit sweeter, softer, and moister than a regular almond.

Marcona almonds are fairly easy to tell apart from regular California varieties as they are rounder and flatter in shape. Since they are an import from Spain, they do tend to be significantly more expensive and sometimes difficult to find in a regular grocery store. We have often ordered them online with no problem.