



Broccoli Salad

Ingredients

- $\frac{1}{3}$ cup mayonnaise
- 2 tablespoons sweet chili sauce
- 1 tablespoon fresh lime juice (about 1 small lime)
- 2 teaspoons Sriracha
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon salt
- 4 cups broccoli florets, cut into $\frac{1}{2}$ -inch pieces
- 1 cup shredded red cabbage
- 1 small carrot, peeled and shredded (about $\frac{1}{2}$ cup)
- $\frac{1}{2}$ cup frozen shelled edamame, thawed
- $\frac{1}{4}$ cup fresh cilantro, chopped
- 2 medium scallions, thinly sliced (about $\frac{1}{4}$ cup)
- 2 tablespoons chopped salted cashews

Instructions

1. In a large bowl, whisk together mayonnaise, sweet chili sauce, lime juice, Sriracha, garlic powder, and salt until smooth.
2. Add broccoli florets, shredded cabbage, shredded carrot, thawed edamame, chopped cilantro, and sliced scallions to the bowl. Toss everything together until the vegetables are evenly coated with the dressing.
3. Sprinkle the chopped cashews over the top just before serving for a crunchy finish.