

Roasted Broccoli, Bacon, and Tomato Salad With Maple Vinaigrette

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INGREDIENTS:

6 C broccoli florets, cut into 2 inch pieces
3 C tomatoes cut into large chunks
9 pieces of thick cut bacon, cooked crisp and cut into large pieces
5 scallions chopped down into the green
1 orange pepper cut into large diced pieces
3 T light oil
1 T lemon pepper seasoning blend
2 C spring mix
¼ C finely chopped Italian flat leaf parsley
1 t salt, ½ t black pepper

VINAIGRETTE:

3 T light oil
¼ C + 1 T apple cider vinegar
3 T of the bacon grease
4 T maple syrup (real maple syrup works best)
2 t yellow mustard
¼ t black pepper, 1 t salt



METHOD:

Place broccoli in a large bowl and add the oil, salt and pepper, and seasoning. Lay out onto a parchment paper covered cookie sheet and roast in a 375 degree oven for 20-25 minutes until al dente. Remove and place in a large bowl and let cool for about 20 minutes. While the broccoli is roasting cook the bacon. Reserve the bacon fat to use in the vinaigrette. Cut bacon into large chunks and set aside. In another bowl add the chopped tomato, chopped pepper, scallions, and parsley. In another small bowl combine all the ingredients for the vinaigrette and set aside until ready to serve.

To assemble add the fresh ingredients to the broccoli, and toss all. Then add the bacon at the very last, and toss well.* Add the dressing, ladling it in about 1/3 at a time to make sure you don't oversaturate the salad and serve immediately.

**If making ahead of time and have at least 2 hours until serving the salad, refrigerate just the fresh ingredients, including the broccoli until. Then add bacon at the last minute and the vinaigrette. Or do as I did and let it all sit on the counter for an hour until serving since this salad is very good at room temperature and there is nothing in the salad or dressing that will spoil.*

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