



## Broccoli Salad With Grapes & Bacon

**Active Time:** 15 minutes | **Total Time:** 15 minutes | **Serves:** 2

### Nutrition Information Per Serving

397.8 calories, 31.93 g carbohydrate, 9.97 g fiber, 21.96 g NET carbs, 13.82 g protein, 27.9 g fat

#### Ingredients

- 2 Tbsp(s) Primal Kitchen Mayonnaise
- 1/2 cup(s) organic red grapes, halved
- 1/4 cup(s) sliced almonds
- 4 slice(s) pastured bacon
- 1/2 small(s) red onion, diced
- 1 Tbsp apple cider vinegar
- 1 Tbsp lemon juice
- 1/4 tsp(s) sea salt
- 1 bunch(es) organic broccoli

#### Preparation

1. Chop broccoli into bite-sized florets; discard tough stems.
2. Mix mayo, apple cider vinegar, sea salt and lemon juice and toss with broccoli. Set aside to allow broccoli to marinate.
3. Cook the bacon in a sauté pan to desired crispness. Drain on paper towels and chop.
4. Mix broccoli salad with grapes, almonds, onion and chopped bacon. Taste to adjust salt and lemon. Serve.

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