Cheezy Broccoli

Raw Vegan Broccoli Salad



Recipe & Preparation Tip

Chedda Sauce:

Adapted from "Rejuvenate Your Life" by Serene Allison.

1/2 large red bell pepper

½ c water

1 c raw cashews, sunflower seeds, and/or almonds (I use a mixture of these and soak them overnite)

- 1 T tahini
- 2 T nutritional yeast
- 1 ½ teaspoon sea salt
- 2 teaspoons onion powder (or a small slice of onion or 1 tbs or so of green onions)
- 1 clove garlíc
- 2 T lemon juice

Blend until creamy. Add more water if it is too thick.

Chop 4 cups of organic broccoli and massage it with the Chedda Sauce (yes, get your hands in there!) You can always double or triple the recipe if you like.

You can serve this as a cold salad, or if you'd like to warn it up, then cover it and place it in the oven on 200 degrees for 10 minutes.