

Broccoli Caesar with Rosemary French Bread Croutons

Ingredients

2 cups French bread cubes
¼ cup, cashews, soaked overnight
1 teaspoon garlic powder
½ olive oil
1 tablespoon fresh rosemary, minced
Zest & juice of ½ lemon
2 tablespoons olive oil
1 tablespoon Dijon mustard
Salt & pepper
2 teaspoons capers
2 tablespoons nutritional yeast

Instructions:

Prepare an ice bath. In a large pot of salted boiling water, cook broccoli florets until just barely softened and bright green. Using a strainer, transfer immediately to ice bath. Note: *Salt helps to maintain color and improve flavor, but it may be omitted if you wish.*

Salad Ingredients

1 large head of broccoli, chopped into bite sized florets, blanched and stems thinly sliced in to matchsticks
Sprouts, beans or other greens that are of your liking
Black olives such as kalamata
Sliced red onion

Make croutons

Heat pan over medium heat and add olive oil
Add bread to pan and toss to coat in oil
Sprinkle the garlic powder evenly over the bread and toss again to coat
Make sure bread is spread out evenly in the pan and let it toast before tossing again to toast on all sides

Make Dressing

Put all dressing ingredients in blender and blend until smooth

Assemble salad by tossing broccoli with dressing and adding the rest of the salad ingredients and croutons.