

**List of ingredients**

1 head broccoli
3 rashers of bacon
3 tomatoes, finely sliced
Oil
Bunch of chives or 2
spring onions finely sliced

Dressing

1 clove garlic, crushed
1 teaspoon Dijon mustard
3 tablespoons oil
1 tablespoon vinegar
Salt and pepper

How to prepare the dish

Use a small knife to remove the broccoli florets and cut them up into smaller ones. Slice stems very finely. Place broccoli florets and sliced stalks really quickly in boiling salted water for 60 seconds, just long enough to soften the broccoli but still leave it with a bit of a bite. Drain off the water, then spread it around a clean tea towel to steam dry - this is important because it will help the dressing cling to the broccoli. Once completely dry, transfer to a serving dish.

Fry the bacon until crisp and golden, then spoon most of the bacon bits over your broccoli.

Making the dressing

Place all ingredients in a jar with a lid and shake together. Pour dressing over the salad and top with the cut tomatoes, chives or spring onions and the saved bacon pieces.

Tip:

- Leave out the bacon for a vegetarian salad.
- A mixture of cauliflower and broccoli would look good. Also different coloured tomatoes can be used.