

# Gnome Cooking

## BROCCOLI ARUGULA SALAD

- 4 cups broccoli florets (from about 1½ pounds broccoli)
- ¼ cup red wine vinegar
- ¼ cup honey
- 1 garlic clove, minced
- ¾ cup thinly sliced red onion
- 5 cups arugula
- ½ cup slivered almonds

Steam broccoli until just tender, about 4 minutes. Rinse under cold water; drain.

Whisk vinegar, honey, and garlic in large bowl to blend. Season to taste with salt and pepper. Add red onion to dressing. Let stand until onion softens slightly, about 30 minutes.

Add broccoli and arugula to onion mixture and toss to coat. Sprinkle with pepper. Chill. Toss salad with almonds just before serving.

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