



MARKET FRESH BROCCOLI SALAD



2-3 heads fresh broccoli
 1 small red onion
 3/4 cup raisins or chopped dates
 3/4 cup slivered almonds or walnuts
 1/2 lb bacon (optional)
 1/2 cup plain yogurt
 1 tbsp olive oil
 1 tbsp red wine vinegar
 Salt and pepper to taste

1. Cook bacon in medium skillet until browned. Cool and crumb
 2. Chop broccoli into florets and steam lightly until bright green,
 let cool.

3. Thinly slice onion and toast nuts in toaster oven at 300°
 4. Mix together yogurt, red wine vinegar, oil, and pepper. Season
 mix to taste or adjust spices to taste. You can also add soy
 sauce and/or honey.
 5. Put all ingredients into a large bowl and toss dressing into salad.
 Serve warm, or let chill in the fridge before serving. Serves 4.



Saratoga Farmers' Market At West Valley College Menu

<https://menulist.menu>

14000 Fruitvale Ave, 95070, Saratoga, US, United States
(+1)9254654690 - <http://cafarmersmks.com/saratoga.html>



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On this webpage, you can find the *complete menu* of Saratoga Farmers' Market At West Valley College from [Saratoga](#). Currently, there are **18** dishes and drinks up for grabs. For **seasonal or weekly deals**, please contact the restaurant owner directly. You can also contact them through their website.

Saratoga Farmers' Market At West Valley



Pizza

WESTERN PIZZA

From The Grill

RIBS

Indian

ROTI

Restaurant Category

VEGAN

These Types Of Dishes Are Being Served

FISH

CHICKEN

Ingredients Used



CORN

MILK

VEGETABLES

MUSHROOMS

MELON

SEAFOOD

FRUIT

BUTTER

HONEY

RASPBERRY

POTATOES

VEGETABLES

Saratoga Farmers' Market At West Valley College



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14000 Fruitvale Ave, 95070,
Saratoga, US, United States

Opening Hours:
Saturday 09:00 -13:00



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2 tbsp olive oil
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Salt and pepper to taste

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2. Chop broccoli into florets and steam lightly until bright green. Let cool.
3. Thinly slice onion and toast nuts in toaster oven at 300°.
4. Mix together yogurt, red wine vinegar, salt, and pepper. Slowly mix in olive oil and adjust spices to taste. You can also add soy sauce and/or honey!
5. Put all ingredients into a large bowl and toss dressing into salad. Serve warm, or let chill in the fridge before serving. Serves 4.