
Filasky's Produce

SKILLET-ROASTED SKILLET-ROASTED BROCCOLI SALAD

2 pounds broccoli florets, cut into 1½-inch pieces
1½ teaspoons table salt
1 teaspoon pepper
2 tablespoons vegetable oil, plus extra as needed
6 ounces bacon, cut into ¾-inch pieces
¾ cup mayonnaise
2 tablespoons cider vinegar
2 tablespoons sugar
4 ounces mild yellow cheddar cheese, shredded (1 cup)
½ cup finely chopped red onion
⅓ cup golden raisins
¼ cup roasted sunflower seeds

1. Toss broccoli with salt and pepper in large bowl; set aside. Add oil and bacon to 12-inch nonstick skillet and cook over medium heat until crispy, 5 to 7 minutes. Using slotted spoon, transfer bacon to paper towel-lined plate. Transfer bacon fat to small measuring cup (you should have ¼ cup fat; add vegetable oil to make up difference as needed).

2. Return 2 tablespoons reserved fat to now-empty skillet and heat over medium heat until shimmering. Add half of broccoli to skillet in even layer. Cook broccoli without moving it until well browned on bottom, about 10 minutes; transfer to cutting board. Repeat with remaining 2 tablespoons reserved fat and remaining broccoli. Let broccoli cool completely on cutting board, about 10 minutes. Roughly chop broccoli into ½- to 1-inch pieces.

3. Whisk mayonnaise, vinegar, and sugar together in large bowl. Add broccoli, cheddar, onion, raisins, sunflower seeds, and reserved bacon and toss to combine. Serve. (Broccoli salad can be refrigerated for up to 24 hours; serve chilled or at room temperature.)