

Marinated Broccoli Tomato Salad

6 cups broccoli florets, broken into small pieces
1 cup cherry tomatoes, halved
1 cup 2% Milk Colby & Monterey Jack Cheese Crumbles
1/2 cup thinly sliced red onions
2 TBLS Sunflower Kernels
1 TBLS. Poppy Seed
1/2 cup Light Raspberry Vinaigrette Dressing
2 TSP. Dijon Mustard
1 TBLS. sugar

MIX broccoli, cherry tomatoes, cheese, onions, sunflower kernels and poppy seed in large bowl.

STIR together dressing, mustard and sugar until well blended. Pour over broccoli mixture; toss to coat. Refrigerate at least 4 hours or overnight

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