

***BROCCOLI SALAD WITH POMEGRANATE SEEDS AND TAHINI DRESSING***

*(adapted from [Pure Delicious](#))*

1 head of broccoli, florets only (enough for about 3 cups)  
12 grape tomatoes, quartered  
1/2 cup pomegranate seeds

for the dressing:

2 Tablespoons tahini  
1/3 cup olive oil  
1/4 cup red wine vinegar  
2 tablespoons fresh lemon juice  
salt to taste  
water to thin sauce if needed

Cut the broccoli florets in very small size using a knife or if you prefer, a food processor, but try not to over-do it.

Mix all the ingredients for the dressing except the water, in a small food processor or blender. Process until smooth. If too thick, add some cold water.

Pour the dressing over the broccoli, add the tomatoes and pomegranate seeds and toss gently. Salad holds well for many hours, keep in the fridge and serve at room temperature.