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## Broccoli salad with yogurt dressing

### INGREDIENTS

salad

1 broccoli

1 red onion

1 bell pepper

1 cucumber

1/2 bowl of cocktail tomatoes

125 g bacon cubes

2 tbsp sunflower seeds

2 tbsp chopped parsley

1 apples

200 g feta

## dressing

2 tbsp mayo

2 tablespoons of yogurt

1 tablespoon of oil

2 tbsp balsamic dressing

Salt pepper

some chilli flakes

1-2 tablespoons of freshly squeezed lemon juice

## INSTRUCTIONS

Divide the broccoli into florets and cook until bite-proof in the salt water. Quench the broccoli cold and let it cool. Chop the onions into fine rings, dice the apple, cucumber and bell pepper. Finely dice the feta. Roast the sunflower seeds in a pan without oil, remove and let cool. Leave the bacon cubes in the pan as well and fry until crispy and let cool. Mix the mayo with yogurt, vinegar, oil and the spices for the dressing. Put the vegetables in a bowl and pour the dressing over them. Mix all the ingredients well and season again if necessary.