

Toss up a crunchy broccoli bacon salad

Ingredients

- 5 slices pork, turkey, or plant-based bacon
- ¾ cup mayonnaise
- 2 tablespoons apple cider vinegar
- 1 tablespoon sugar
- 1¼ teaspoons kosher salt
- 1/4 teaspoon black pepper
- 8 cups bite-size pieces broccoli (from about 2 large crowns)
- ½ cup diced red onion (from about ½ medium onion)
- ½ cup chopped roasted almonds (optional)
- 5 pitted dates, chopped

Instructions

- 1. Heat oven to 425° F. Line a baking sheet with aluminum foil. Place the bacon on the sheet, spacing it apart evenly. Bake until brown and crisp, about 18 minutes.

 Transfer the bacon to a plate lined with paper towels. Let it drain and cool, then roughly chop.
- In a small bowl, make the dressing: Whisk together the mayonnaise, vinegar, sugar, salt, and pepper.
- **3.** Place the remaining ingredients in a large bowl.
- 4. Add dressing and toss to combine.
- **5.** Keep refrigerated until ready to serve. Makes 8 servings.



MAKE YOUR OWN PHOTO BOOTH

Photo booths are a great way to record fun moments. You can set up your own at home. Pick a spot with good natural light, or position a lamp close by. With an adult's help, hang a simple backdrop, like a colorful sheet or big piece of kraft paper. Prop up a camera, phone, or tablet on a small tripod or a stack of books so the camera lens is at about eye level. Gather props, such as hats, silly sunglasses, bead necklaces, and feather boas, in a basket for everyone to grab. You can also try photo booth apps, like MiniPhotobooth or Pocketbooth, which let you customize layouts, add stickers, and more. Start snapping pictures and have fun!

