Broccoli Mango Salad

- 1 600 grams (21 ounces) package frozen broccoli defrosted, any liquid drained
- 1.5 cups (247.5 grams) frozen mango cubes defrosted (or fresh, cubed)
- 1/3 -1/2 (76 grams) cup mayonnaise
- 1 heaping teaspoon curry powder
- 1/2 teaspoon minced dried onion
- 1 teaspoon salt
- 2-3 tablespoons orange juice
- 1/3 cup (43 grams) dried cranberries or dried cherries or raisins (or a combo, as you wish)

Directions:

Mix mayonnaise, curry powder, dried onion, salt and orange juice together in a bowl large enough to hold all ingredients. Whisk till dressing is smooth. Put drained, uncooked (just defrosted!) broccoli right into bowl and add defrosted mango and dried cranberries/cherries/raisins or any combo of the dried fruit and toss to combine. Let sit to develop flavor about 10-15 minutes and serve.