Broccoli Salad with Avocado Dressing

1 1/4 teaspoons salt

1 1/2 pounds broccoli, florets cut into 1"pieces and stalks peeled and sliced thin

1 ripe avocado, cut into 1/2" pieces

2 Tablespoons olive oil

1 teaspoon lemon zest

3 Tablespoons lemon juice

1 garlic clove, minced

1/4 teaspoon pepper

1/2 cup dried cranberries

1/2 cup sliced almonds

1 shallot, sliced thin

1/2 teaspoon tarragon

Bring 1 c. water and 1/2 t. salt to a boil.

Add broccoli stalks to bottom of pot and florets on top - just above water line.

Cook 3 minutes.  Drain and transfer to ice bath.

Pat broccoli dry with paper towels.

Process avocado, oil, lemon zest and juice, garlic, pepper and 3/4 t. salt.

Toss broccoli with dressing.

Toss in cranberries, almonds, shallot and tarragon.  Season with salt and pepper.