

## Brussels Sprout Salad

### Why this recipe works:

Instead of roasted Brussels sprouts, we wanted a light, bright, raw preparation that was just as delicious. Shredding the Brussels sprouts super-thin is key, and letting them sit in the dressing for at least 30 minutes softens them fully and seasons them deeply. To flavor the salad, we chose a simple lemon vinaigrette, rounded out with shallot and mustard. Crunchy nuts and creamy cheese are the finishing touches.

Serves 8



Slice the sprouts as thin as possible. Shred the Pecorino Romano on the large holes of a box grater.

### Ingredients

- 3 tablespoons lemon juice
- 2 tablespoons Dijon mustard
- 1 small shallot, minced
- 1 garlic clove, minced
- Salt and pepper
- 6 tablespoons extra-virgin olive oil
- 2 pounds Brussels sprouts, trimmed, halved, and sliced very thin
- 3 ounces Pecorino Romano cheese, shredded (1 cup)
- 1/2 cup pine nuts, toasted

### Instructions

1. Whisk lemon juice, mustard, shallot, garlic, and ½ teaspoon salt together in large bowl. Slowly whisk in oil until incorporated. Toss Brussels sprouts with vinaigrette and let sit for at least 30 minutes or up to 2 hours.

2. Fold in Pecorino and pine nuts. Season with salt and pepper to taste. Serve.

### How to Slice Brussels Sprouts

You can use the slicing disk of your food processor or slice the sprouts with a chef's knife. Follow these steps to do the latter safely and quickly.

1. TRIM: Trim the stem end of each sprout and then cut each sprout in half through the cut end.
2. SLICE: With the flat surface on the cutting board, thinly slice each half.