



Shaved Brussels Sprouts Salad

SERVES 8-10

I've never been a fan of cooked Brussels sprouts, but I love them raw. I shave them on a mandoline and toss with sliced shallots and crispy celery. I make a tangy dressing with pomegranate molasses to compliment the slight bitterness of the Brussels sprouts. When pomegranates are in season, I add the seeds (arils) for their gorgeous color and little bursts of sweetness. You can shave the Brussels sprouts up to 2 days before you plan to make the salad, kept in an airtight bag in the fridge.

INGREDIENTS

3 pounds raw Brussels sprouts, finely shredded on a mandolin or in a food processor

2 stalks of celery, sliced very thinly

2 shallots, sliced very thinly

2 green onions, chopped

2 tablespoons toasted pine nuts

DRESSING:

2 tablespoons white wine vinegar

2 tablespoons pomegranate molasses

1 tablespoon honey

1 tablespoon minced shallot

1 garlic clove, minced

1/2 cup olive oil

1 1/2 teaspoon finely chopped fresh oregano

salt and pepper

PROCESS:

Shaved Brussels Sprouts:

Combine all salad ingredients in a large bowl, and sprinkle with 1/2 teaspoon. of salt.

Dressing:

In a small bowl, combine dressing ingredients and whisk until combined, adding salt and pepper, to taste. Pour dressing over salad and toss. Serve immediately.