

Shaved Brussels Sprout Salad

By Katie Lee Biegel

Yield: 6 to 8 servings

INGREDIENTS

- 1/2 cup lemon juice
- 2 tablespoons minced shallots
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- 1/2 cup extra-virgin olive oil
- Kosher salt and freshly cracked black pepper
- One 16-ounce bag shaved Brussels sprouts
- 1/4 cup chopped dates
- 1/4 cup diced manchego cheese
- 1/4 cup chopped almonds

PREPARATION

1. In a small bowl, combine the lemon juice and shallots. Let stand for 5 minutes, so the acidity in the lemon juice can begin to break down the shallots. Whisk in the Dijon and honey until well combined. Slowly whisk in the olive oil until emulsified. Season aggressively with salt and add pepper to taste.
2. Add the sprouts, dates, manchego and almonds and toss to coat. The salad can be dressed 15 to 20 minutes in advance if you like more tender Brussels sprouts.