

HONEYCRISP APPLE, CRANBERRY, AND SHAVED BRUSSELS SPROUTS SALAD

BY SIMPLY CREATIVE CHEF ROB SCOTT

Makes 6 servings

SHAVED BRUSSELS SPROUTS SALAD

- 1 pound of Brussels sprouts shaved or thinly sliced
- 1 honeycrisp apple cored and thinly sliced
- 1/2 cup of sliced almonds
- 1/2 cup of cranberries
- 1/4 cup of red onion diced
- 2 ounces of goat cheese

LEMON VINAIGRETTE DRESSING

- 1/3 cup of olive oil
- 2 large lemons juiced
- 1 tsp. of Dijon Mustard
- 1/2 tsp of honey or maple syrup
- 1-2 garlic cloves minced
- salt and pepper to taste

INSTRUCTIONS

1. Make the dressing by combining all the dressing ingredients in a small mixing bowl
 2. Use a whisk to vigorously blend and emulsify the dressing
 3. Add all the salad ingredients to a large mixing bowl
 4. Drizzle the dressing on top and toss the salad to combine
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