



Makes 6 servings

SHREDDED BRUSSELS SPROUT SALAD AND WARM CIDER VINAIGRETTE

INGREDIENTS

6 cups shredded brussels sprouts
1 1/2 cups grated parmesan cheese
1/2 cup toasted hazelnuts or pecans, roughly
chopped
1 1/2 cups pomegranate arils
6 thick cut slices bacon, chopped
1/3 cup extra virgin olive oil
1 medium shallot, thinly sliced
2 tablespoons apple cider vinegar
1 tablespoon apple butter or fig preserves
1 tablespoon fresh thyme leaves
1 teaspoon fresh orange zest
Kosher salt and black pepper
Pinch of crushed red pepper flakes

INSTRUCTIONS

In a large salad bowl, combine the shredded brussels sprouts, cheese, hazelnuts, and pomegranate arils.

Cook the bacon in a large skillet over medium heat until crisp. Drain onto a paper towel. Wipe the skillet clean.

To make the vinaigrette. Heat the olive oil in the same skillet used to cook the bacon over high heat. When the oil shimmers, add the shallots, cook until fragrant, 2 to 3 minutes. Remove from the heat, let cool slightly. Add the apple cider vinegar, apple butter, thyme, and orange zest. Season with salt, pepper, and crushed red pepper flakes.

Pour the vinaigrette over the salad, tossing to combine. Top the salad with bacon. Serve warm or at room temperature.