

Kale - Brussels Sprouts Salad

Ingredients

1/2 cup	olive oil
1/3 cup	fresh lemon juice
2 tbsp	Dijon mustard
1 tbsp	minced shallot
1 clove	garlic, pressed or minced
1/4 t	salt
2 bunches	flat leaf kale (1 1/2 lbs)
12 ounces	brussels sprouts
1 cup	Pecorino cheese finely grated (about 2 1/2 ounces)
	Fresh ground pepper
*1/3 cup	toasted almonds

Instructions

*Preheat oven to 350°. Coarsely chop 1/3 cup raw almonds with the brown skin on them. Spread chopped almonds on a cookie sheet and toast for 10 - 12 minutes.

To prepare dressing, whisk together oil, lemon juice, mustard, shallot, garlic and salt. Set aside.

Cut the hard end off the brussels sprouts and any damaged or dirty outer leaves. Finely chop.

Remove center stem of kale leaves and finely chop.

Toss the kale and brussels sprout leaves together, add the dressing and cheese. Thoroughly mix.

Add fresh ground pepper and toasted almonds on top.

Enjoy!

