HONEYCRISP APPLE, CRANBERRY, AND SHAUED BRUSSELS SPROUTS SALAD

BY SIMPLY CREATIVE CHEF ROB SCOTT

Makes 6 servings

SHAUED 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

