

## **Shaved Brussels Sprout Salad**

*Serves 4 as a side*

### **Ingredients:**

4 c. Brussels sprouts  
¼ c. extra-virgin olive oil, plus extra for drizzling  
¼ c. fresh lemon juice  
½ c. pine nuts, toasted  
⅓ c. dried cranberries  
⅓ c. grated pecorino or parmesan cheese, optional  
⅓ c. chopped chives  
sea salt and freshly ground black pepper

### **Directions:**

1. Thinly slice the Brussels sprouts using a mandoline slicer if you have one. Place them into a medium bowl and toss with the olive oil, lemon juice, pine nuts, cranberries, cheese, chives, and pinches of salt and pepper.
2. Let the salad sit at room temperature for 15 minutes, then taste and adjust the seasonings. Finish with an additional drizzle of olive oil if desired.