

## Kale Brussels Sprouts Salad

This is a recipe from a friend. I don't know if I would have ever considered eating Brussels sprouts raw – they are wonderful!

### Dressing:

¼ cup fresh lemon juice  
2 Tbsp Dijon mustard  
1 Tbsp minced shallot  
1 clove garlic, minced  
¼ tsp salt  
Fresh ground pepper

Whisk together all dressing ingredients and set aside awhile to let flavors meld.

### Assembly:

In large bowl mix the following ingredients:

1 large bunch Tuscan kale, de-stemmed, chopped thinly  
12 oz raw Brussels sprouts, butts trimmed off, finely shredded or sliced thin  
1 cup fresh shredded parmesan cheese  
Set aside.

Toast ½ cup coarsely chopped almonds in 1 Tbsp olive oil in skillet. Transfer nuts to a paper towel and salt lightly. Add nuts to salad greens. Now whisk a little less than ½ cup olive oil with dressing and add everything together, tossing well.

