

From Shannon Sims at Food Art Love



PNW Shaved Brussels Sprouts Salad

YOU'LL NEED

Salad:

- 2lbs. Brussels sprouts
- 2 Comice pears
- 1/2 cup hazelnuts, chopped
- 1/2 cup cooked (turkey) bacon, chopped
- 1 cup de Puy or beluga lentils, cooked, drained, cooled

Dressing:

- 1 tsp. shallot, finely minced
- 1 clove garlic, finely minced
- 2 heap Tbsp, Dijon mustard
- 1/2 cup olive oil
- 1 Tbsp. honey
- 2 Tbsp. red wine vinegar
- salt and pepper to taste

ALL YOU HAVE TO DO

1. Shave sprouts on mandolin (be careful!) or a food processor with slicing blade
 2. Cut pears in slices, then into matchsticks
 3. Combine and gently toss salad ingredients
 4. Whisk dressing ingredients together
 5. Dress salad to your liking
- NOTE: Warm lentils will wilt the sprouts but also helps dressing absorb
Top with grated parm or crispy shallots