

Kale and Brussel Sprout Salad



Ingredients

- 1/4 cup fresh lemon juice
- 2 tablespoons Dijon mustard
- 1 tablespoon minced shallot
- 1 small garlic clove, finely grated
- 1/4 teaspoon kosher salt plus more for seasoning
- Freshly ground black pepper
- 2 large bunches of Tuscan kale (about 1 1/2 lb. total), center stem discarded, leaves thinly sliced
- 12 ounces brussels sprouts, trimmed, finely grated or shredded with a knife
- 1/2 cup extra-virgin olive oil, divided
- 1/3 cup almonds with skins, coarsely chopped
- 1 cup finely grated Pecorino

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 8
- [Source](#)

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Directions

1. Combine lemon juice, Dijon mustard, shallot, garlic, 1/2 tsp. salt, and a pinch of pepper in a small bowl. Stir to blend; set aside to let flavors meld. Mix thinly sliced kale and shredded brussels sprouts in a large bowl.
2. Measure 1/2 cup oil into a cup. Spoon 1 Tbsp. oil from cup into a small skillet; heat oil over medium-high heat. Add almonds to skillet and stir frequently until golden brown in spots, about

- 2 minutes. Transfer nuts to a paper towel-lined plate. Sprinkle almonds lightly with salt.
3. Slowly whisk remaining olive oil in cup into lemon-juice mixture. Season dressing to taste with salt and pepper.
 4. DO AHEAD: Dressing, kale mixture, and toasted almonds can be prepared 8 hours ahead. Cover dressing and kale mixture separately and chill. Cover almonds and let stand at room temperature.
 5. Add dressing and cheese to kale mixture; toss to coat. Season lightly with salt and pepper. Garnish with almonds.

[lemon](#), [mustard](#), [shallots](#), [kale](#), [brussel sprouts](#), [almonds](#), [pecorino](#)

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Last update: **2024/01/07 13:33**

