



Shaved Brussels Sprouts Salad with Pecans

Toss thinly sliced Brussels sprouts with a lemon dressing and toasted pecans and you have a salad that is hearty but not heavy, with lots of crunches and a touch of sweetness.

Ingredients

3/4 cup pecans

1 pound Brussels sprouts, thinly sliced

5 tablespoons extra-virgin olive oil

Juice of 1/2 lemon

2 tablespoons of raw honey

Kosher salt and freshly ground black pepper

2 tablespoons chopped fresh chives, optional

Directions

Heat the pecans in a small skillet set over medium heat, stirring occasionally until lightly toasted, about 5 minutes. Cool and coarsely chop.

Toss the Brussels sprouts, pecans, olive oil and lemon juice together in a large bowl and season with salt and pepper. Top with the chives if using.