

# Brussels Sprout Salad with Smoke Gouda, Pecans, and Dried Cherries

The Brussels sprouts in this salad are sliced thin instead of roasted.



## Ingredients:

- 3 Tbsp. lemon juice
- 2 Tbsp. Dijon mustard
- 1 small shallot
- 1 garlic clove
- 1/2 tsp salt
- 6 Tbsp. olive oil
- 2 lbs. Brussels sprouts
- 4 oz. (1 cup shredded) smoked gouda cheese
- 1/2 cup pecans
- 1/2 cup dried cherries

## Equipment:

- Large bowl
- Whisk

**Brussels Sprout Salad:**

<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel and mince 1 small shallot	3
	Peel and mince 1 garlic clove	1
	Trim, halve, and slice thin 2 lb. of Brussels sprouts	10
	Shred 1 cup smoked gouda cheese	3
	Toast and then chop 1 cup pecans	5
	In a bowl, whisk 3 Tbsp. lemon juice, 2 Tbsp. Dijon mustard, shallot, garlic, and 1/2 tsp. salt	3
	Whisking constantly, slowly add 6 Tbsp. olive oil	2
	Add Brussels sprouts and toss to combine	1
	Allow to sit to combine; 1/2 to 2 hrs.	60
	Stir in pecans and cherries and then serve	2
	Total	1 hr. 30 min