



Shredded Brussels Sprouts Salad

Makes: 6 servings

Prep Time: 20 minutes Cook Time: 15 minutes

Total Time: 35 minutes

Ingredients

- 6-8 slices bacon, chopped
- 2 tbsp chopped fresh rosemary
- 1 tsp brown sugar
- 1 tsp pure maple syrup
- 1/2 tsp cayenne pepper, or to taste
- 1 cup roughly chopped walnuts
- 1 tbsp unsalted butter
- 4 cups shredded Brussels sprouts
- 2-3 cups chopped kale
- 1/2 cups pomegranate arils
- 1 cup grated manchego cheese
- 1 cup pepitas (optional)

Cinnamon Cider Dressing:

- 1/3 cup extra virgin olive oil
- 1/4 cup apple cider vinegar
- 1 small shallot, chopped
- 1 tbsp fresh thyme leaves
- 1 tbsp orange zest
- 1/4 tsp cinnamon
- kosher salt and black pepper

Instructions

Preheat the oven to 400° F. Line a baking sheet with parchment paper.

On the baking sheet, toss together the bacon, rosemary, brown sugar, maple, and cayenne. Arrange in an even layer. Bake for 5 minutes, until the bacon is crisping. Add the walnuts and butter, toss to coat.

Bake another 8-10 minutes, watching close. Remove from the oven when walnuts are brown and bacon is crisp. Set aside.

In a large salad bowl, combine the Brussels sprouts and kale.

To make the dressing, whisk/shake together all ingredients in a jar. Pour the dressing over the salad and massage into the greens. Add the pomegranate seeds and cheese and toss.

Arrange the warm bacon and walnuts over the salad. Serve warm or at room temperature.

Chef's Notes:

To Make Ahead: the salad can be made up to 1 day ahead. Add the candied bacon before serving.

Leftovers: leftovers will keep well for 2-3 days. This salad is delicious warmed or chilled.

Recipe from Half Baked Harvest