

# Honeycrisp Apple, Cranberry, and Shaved Brussels Sprouts Salad

By Simply Creative Chef Rob Scott

## Shaved Brussels Sprouts Salad:

- 1 pound of Brussels sprouts shaved or thinly sliced
- 1 Honey Crisp apple cored and thinly sliced
- 1/2 cup of sliced almonds
- 1/2 cup of cranberries
- 1/4 cup of red onion diced
- 2 ounces of goat cheese

## Lemon Vinaigrette Dressing:

- 1/3 cup of olive oil
- 2 large lemons juiced
- 1 tsp. of Dijon Mustard
- 1/2 tsp of honey or maple syrup
- 1-2 garlic cloves minced
- salt and pepper to taste

## Instructions:

1. Make the dressing by combining all the dressing ingredients in a small mixing bowl
2. Use a whisk to vigorously blend and emulsify the dressing
3. Add all the salad ingredients to a large mixing bowl
4. Drizzle the dressing on top and toss the salad to combine

**6 Servings**