

# Shaved Brussels Sprouts Salad

| Prep Time<br>Total Time     | 15 mins<br>20 mins            |  |  |
|-----------------------------|-------------------------------|--|--|
| Meal Type<br>Contributed By | Lunch,Side                    |  |  |
|                             | LivingPlate                   |  |  |
| Source                      | Living Plate Teaching Kitchen |  |  |
| Servings                    | 6                             |  |  |



## For the Salad

#### Ingredients

- lb,c g,ml
- 2 lb Brussels sprouts, shaved
- 2 pears, chopped
- 1 cup pomegranate arils (1 small pomegranate)
- 1/3 cup pecans, raw, *roughly chopped*

# **Creamy Tahini Dressing**

Ingredients

- lb,c g,ml
- 1/4 cup olive oil
- 1/4 cup tahini
- 1 lemon, *juiced* (for 1/2 Tbs juice)
- 2 tsp Dijon mustard
- 2 tsp maple syrup
- 2 Tbs cold water
- salt, to taste
- black pepper, to taste

### Directions

Directions

Prep

#### Make

1. Combine the shaved Brussels sprouts, pears, pomegranates, and pecans in a bowl.

1. Using a food processor, shave the Brussels sprouts.

2. Seed the pomegranate (if necessary).

3. Roughly chop the pecans.

4. Chop the pears.

- 2. To make the dressing, combine all ingredients in a mason jar and shake to emulsify. If necessary add more water to thin the dressing. Season to taste with salt.
- 3. When ready to serve the salad, drizzle the dressing over the salad ingredients and toss to combine.

#### Notes

For a heartier salad add your favorite whole grain or quinoa.

Source: Nutrient data for this listing was provided by USDA Food Composition Database. Each "~" indicates a missing or incomplete value

Nutrition information for recipes is calculated by retrieving and compiling individual food data from the USDA database. Factors such as brand selection, size of produce, and preparation can change nutrition information in any recipe. We offer this information as an estimate only.

| Nutrition | Amount/serving     | % Daily Value* | Amount/serving          | % Daily Value* |                           |
|-----------|--------------------|----------------|-------------------------|----------------|---------------------------|
| Facts     | Total Fat 18.7g    | 28%            | Total Carbohydrates 34g | 11%            | * The percent Daily Value |
|           | Saturated Fat 2.4g | 11%            | Dietary Fiber 10g       | 40%            | (DV) tells you how much a |

| Calories 308   | Trans Fat 0.0g<br>Cholesterol 0mg | 0%          | Total Sugars 15g | nutrient in a serving of food<br>contributes to a daily diet. |   |  |  |
|--|-----------------------------------|-------------|------------------|---|---|--|--|
| per serving  |                                   | Sodium 92mg | 4%               | Protein 8g  | 2,000 calories a day is used<br>for general nutrition advice. |  |  |
| Vitamin D 0mcg 0% · Calcium 121mg 12% · Iron 3mg 15% · Potassium 802mg 17% |                                   |             |                  |   |   |  |  |
|  |                                   |             |                  |   |   |  |  |

- Show all nutrients -