

Brussels Sprouts with Walnut Vinaigrette

From – *Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce*

4 cups Brussels sprouts, trimmed
4 Tbsp wine vinegar
3 Tbsp honey
1 Tbsp Dijon mustard
½ cup walnut or vegetable oil
salt and pepper to taste
1 cup walnuts – coarsely chopped

- To cook sprouts evenly, cut an X in base of each.
- Steam until just tender, 5-7 minutes.
- Whisk vinegar, honey, mustard, oil, salt, and pepper in a large bowl.
- Toss in hot Brussels sprouts and walnuts.
- Chill overnight.



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