

# Kale and Brussels Sprout Salad

From – [www.bonappetit.com](http://www.bonappetit.com)

1/4 cup fresh lemon juice  
2 Tbsp Dijon mustard  
1 Tbsp minced shallot  
1 garlic clove, finely grated  
1/4 tsp kosher salt plus more for seasoning  
Freshly ground black pepper  
2 bunches of kale, center stem discarded, leaves thinly sliced  
12 oz Brussels sprouts, trimmed, finely grated or shredded with a knife  
1/2 cup extra-virgin olive oil, divided  
1/3 cup almonds with skins, coarsely chopped  
1 cup finely grated Pecorino

- Combine lemon juice, Dijon mustard, shallot, garlic, 1/2 tsp. salt, and a pinch of pepper in a small bowl. Stir to blend; set aside to let flavors meld.
- Mix thinly sliced kale and shredded brussels sprouts in a large bowl.
- Measure 1/2 cup oil into a cup. Spoon 1 Tbsp. oil from cup into a small skillet; heat oil over medium-high heat. Add almonds to skillet and stir frequently until golden brown in spots, about 2 minutes. Transfer nuts to a paper towel-lined plate. Sprinkle almonds lightly with salt.
- Slowly whisk remaining olive oil in cup into lemon-juice mixture. Season dressing to taste with salt and pepper.
- Add dressing and cheese to kale mixture; toss to coat.
- Season lightly with salt and pepper.
- Garnish with almonds.



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