

# Brussels Sprout Slaw with Mustard Dressing and Maple-Glazed Pecans

From – *Amelia Saltsman Bon Appétit*

nonstick vegetable oil spray  
1 cup large pecan halves  
¼ cup pure maple syrup  
½ tsp + 1 Tbsp coarse kosher salt  
¼ tsp ground black pepper  
¼ cup whole grain Dijon mustard  
2 Tbsp apple cider vinegar  
2 Tbsp fresh lemon juice  
1 Tbsp sugar  
¼ cup vegetable oil  
1 ½ lbs Brussels sprouts, trimmed

- Preheat oven to 325F. Spray large sheet of foil with nonstick spray.
- Whisk maple syrup, ½ tsp salt, and pepper in small bowl. Add nuts and toss to coat.
- Spread pecans into single layer on small rimmed baking sheet.
- Bake for 5 minutes, stir, continue to bake until toasted and glaze is bubbling thick, about 6 minutes.
- Immediately transfer nuts to prepared foil and separate. Cool completely.
- Whisk mustard, vinegar, lemon juice, and sugar in small bowl. Whisk in oil. Season with salt and pepper to taste.
- Bring large pot of water to boil. Add 1 Tbsp salt and Brussels sprouts. Cook until crisp-tender about 5 minutes.
- Drain rinse with cold water and cool on paper towels.
- Thinly slice Brussels sprouts into ¼ inch slices with food processor.
- Toss Brussels sprouts with enough dressing to coat. Let marinate 30-60 minutes. Mix in some pecans.
- Place slaw in serving bowl and top with remaining pecans.



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