

Warm Brussels Sprouts Salad

From – *marthastewart.com*

2 Tbsp extra-virgin olive oil
¾ lb Brussels sprouts, trimmed and shredded
coarse salt and ground pepper
3 Tbsp fresh lemon juice
¼ cup grated pecorino cheese

- In a large skillet, heat 1 Tbsp oil over medium-high.
- Add brussels sprouts. Season with salt and pepper and cook, tossing often, until bright green and slightly wilted, about 3 minutes.
- Add lemon juice and transfer to a large bowl.
- Add cheese and 1 Tbsp oil; toss well to combine and season with salt and pepper.



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