



Shaved Brussels Sprouts with Pomegranate Orange Vinaigrette and Pecans



Ingredients:

- 2 navel oranges

Ingredients, Vinaigrette:

- 3 tablespoons aged sherry vinegar
- 2 teaspoons pomegranate molasses
- 1 teaspoon finely grated orange zest
- Kosher salt and freshly ground black pepper
- ¼ cup extra-virgin olive oil

Ingredients, Salad:

- 1 ½ pounds Brussels sprouts, tough outer leaves removed, thinly sliced or shredded in a food processor
- ¼ cup pomegranate seeds
- ½ cup toasted pecans, chopped

Method:

1. Trim the top and bottom of each orange. Put the oranges on one flat end and remove the rest of the rind in strips. Working over a bowl (to catch the juice) slice just to the left and right of each membrane, freeing each perfect wedge. Slice each segment in half crosswise and set aside. Squeeze the rest of the juice from the empty membranes into the bowl.
2. Make the vinaigrette: To the bowl with the orange juice, add the vinegar, molasses, orange zest, and salt and pepper to taste, and whisk to combine. Slowly add the oil, whisking until emulsified.
3. Toss the salad: In a large bowl, combine the shaved sprouts, the reserved orange segments, and the pomegranate seeds, add the vinaigrette, and toss to combine. Let sit at room temperature for 30 minutes before serving or cover and refrigerate for up to 8 hours. Transfer to a platter and garnish with pecans.