

Brussel Sprouts Caesar Salad

Serves 6-8

Ingredients

- 2 pounds brussels sprouts
- 1 cup rough chopped fresh parsley
- Caesar dressing
 - o 2 Tbsp mayo
 - o 2 tsp Dijon mustard
 - o 2 large garlic cloves, pressed or finely chopped
 - o ¼ cup fresh squeezed lemon juice
 - o ½ tsp salt
 - o ½ tsp soy sauce
 - o ½ tsp freshly ground black pepper
 - o 1 cup olive oil
 - o 1 cup finely shredded Parmigiano
- Croutons
 - o Freshly ground black pepper
 - o Salt
 - o 4 cups bite-sized cubes of your favorite bread
 - o 3 sprigs fresh thyme chopped
 - o 3 cloves of garlic, pressed or finely chopped

Directions

Make Dressing

- Add all ingredients except olive oil and parmigiano to the bowl of a food processor and process until smooth
- While processor is on, add olive oil in a thin steady stream until thick and creamy
- Add ¾ cup of the parmigiano and pulse just a few times to mix
- Refrigerate in any container

Make Croutons

- Heat oven to 375 degrees
- Toss bread, garlic, thyme, salt and pepper in olive oil just enough to coat
- Cook until toasted and crispy about 8 minutes

Brussel Sprouts

- The goal is to get them shredded like cabbage for cole slaw - You can do that one of three ways – a mandoline, a slicing blade on your food processor or by hand
- First trim the stem and remove any brown or not fresh outer layers and cut in half
- Shred any way you prefer

Make the salad

- In a bowl toss brussel sprouts, parsley and croutons with ¼ of the dressing. Add more dressing as needed to your preference.
- Season with salt and pepper. Top with remaining parmigiano