

# Sliced Brussels Sprout Salad

- |   |      |   |    |  |
|---|------|---|----|--|
| 1   | #    | Brussels Sprouts                              | 1. | Whisk together the lemon juice, mustard, red wine vinegar, and garlic. Emulsify in olive oil. Season with salt and pepper. |
| 1   | bu.  | Tuscan kale, stemmed and leaves thinly sliced | 2. | Using a mandolin, thinly slice the Brussels sprouts. Place in a large bowl, add the kale and toss to combine.              |
| 1   | ea.  | Lemon, zested and juiced                      | 3. | Add cranberries, apples, and walnuts.  |
| 1   | Tbs. | Dijon mustard                                 | 4. | Pour the dressing over the Brussels sprouts and toss to coat well.   |
| 2   | Tbs. | Red wine vinegar                              | 5. | Shave Manchego cheese over the salad and with a peeler.  |
| 2   | ea.  | Cloves garlic, minced                         |    |  |
| ½   | C.   | Extra virgin olive oil                        |    |  |
| Coarse salt and freshly cracked black pepper to taste |      |   |    |  |
| 1/2   | C.   | Dried cranberries                             |    |  |
| 1   | ea.  | Honeycrisp apple, sliced thinly               |    |  |
| 1   | C.   | Walnuts, chopped                              |    |  |
| Shaved Manchego cheese for garnish                    |      |   |    |  |

# Roasted Carrots

*With Ricotta, Blood Orange, Garlic, and Pistachios*

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|-------------------------------------|------|--|----|---|
| 10                                  | ea.  | Smallish good carrots                          | 1. | Preheat the oven to 425 degrees F.  |
| ¼                                   | C.   | Extra virgin olive oil                         | 2. | If the carrots are thick, cut them in half lengthwise; if not, leave whole.   |
| 2                                   | tsp. | Kosher salt                                    | 3. | Toss carrots in a bowl with the olive oil, salt, and pepper. Transfer to a sheet pan in 1 layer and roast in the oven for 20 minutes, until browned and tender. |
| 1                                   | tsp. | Ground black pepper                            | 4. | Combine zest and juice of blood oranges with garlic.  |
| ½                                   | C.   | Whole milk ricotta warmed to room temperature. | 5. | Smear ricotta on serving plate. Pile carrots nicely on top of ricotta. Drizzle any remaining oil from the pan over carrots.                                     |
| Zest and juice of two blood oranges |      |  | 6. | Drizzle with orange-garlic mixture.   |
| 1-2                                 | ea.  | Cloves garlic sliced thinly                    | 7. | Sprinkle with chopped parsley and chopped pecans.   |
| ¼                                   | C.   | Chopped parsley leaves                         |    |   |
| ¼                                   | C.   | Finely chopped pistachios                      |    |   |

# Warm French Green Lentils

## *in Pancetta Vinaigrette*

- 1 C. French green lentils
- 1 ea. Bay leaf
- 2 tsp Salt
- 3 C. Water

### **Pancetta Vinaigrette**

- 2 C. Halved cherry tomatoes
- 1 ea. Bulb fennel, sliced very thinly on a mandoline
- ½ C. Diced, rendered pancetta
- 8 oz. Fresh goat cheese

1. Place bay leaf, lentils, salt, and water in a medium saucepot.
2. Bring to a simmer and allow to cook.
3. Cook about 30 minutes. Remove from heat and strain. Discard bay leaf.
4. Make **Pancetta Vinaigrette**. The recipe below has more than you need for this recipe. Save extra in the refrigerator for other salads.
5. Combine lentils, tomatoes, fennel and rendered pancetta.
6. Dress with Pancetta Vinaigrette
7. Season with salt and pepper.
8. Top with the crumbled goat cheese.

### **Pancetta Vinaigrette**

- ¼ C. Rice vinegar
- ¼ C. Red wine vinegar
- ¼ C. Balsamic vinegar
- ½ C. Diced, rendered pancetta
- 1 ea. Shallots minced
- 2 Tbs. Picked fresh thyme
- Zest and juice of 2 lemons, minced
- 1 Tbs. Sugar
- 1 ½ C. Rendered pancetta fat (may substitute olive oil)
- ½ C. Extra Virgin Olive Oil

1. Combine all ingredients in blender, except for pancetta fat and olive oil.
2. Start blender and slowly drizzle in oil and fat to emulsify. Season to taste with salt and pepper.