

Sliced Brussels Sprout Salad

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| 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 | | |