

## THE WAY THE COOKIE CRUMBLES



### **Brussels Sprouts Kale Salad with Pecorino** (adapted from Bon Appétit via epicurious)

6 to 8 servings

Slicing the Brussels sprouts isn't as tedious as it sounds; it'll probably take you ten minutes. However, the slicing blade on a food processor should do the trick too.

1 teaspoon plus  $\frac{1}{4}$  cup extra-virgin olive oil, divided  
 $\frac{1}{2}$  cup slivered almonds, coarsely chopped  
 $\frac{1}{4}$  cup fresh lemon juice  
2 tablespoons Dijon mustard  
1 small shallot, minced  
1 small garlic clove, finely grated  
 $\frac{1}{4}$  teaspoon kosher salt plus more for seasoning  
Freshly ground black pepper  
16 ounces Brussels sprouts, trimmed, halved and sliced thin  
2 bunches Tuscan kale (about 8 ounces total), center stem discarded, leaves thinly sliced  
1 cup (2 ounces) finely grated Pecorino

1. In a small skillet over medium heat, heat 1 teaspoon of the olive oil. Add the almonds and toast, stirring constantly, until browned and fragrant, 2-4 minutes. Transfer the almonds to a plate; set aside to cool.
2. In a small bowl, mix the lemon juice, mustard, shallots, garlic, salt, and pepper. Whisk in the remaining olive oil.
3. Combine the Brussels sprouts, kale, dressing, almonds, and pecorino. Taste for seasoning, adding more salt if necessary. Serve immediately or cover and chill for up to 8 hours. (I've stored it overnight with no problems, although I like to keep the almonds separate so they stay crunchy.)