

Roasted Brussels Sprout Salad with Apples, Cashews, Cranberries, and Dijon Vinaigrette

This delicious salad will convert even the most devout sprout-haters into fans with all of the roasted flavor, crunchy-sweet apple, tart dried cranberries, and tangy Dijon vinaigrette. It's great served hot, cold, or at room temperature.

Serves 6

Ingredients

- 2 lb. Brussels sprouts, quartered (or halved if they're small)
- 1 tbsp. olive oil
- 1 tbsp. apple cider vinegar
- Salt and pepper to taste
- 1 Fuji (green) apple, cut into bite-sized pieces
- 1 Pink Lady or Gala apple, cut into bite-sized pieces
- 1/3 cup dried cranberries
- 1/3 cup roughly chopped cashews



Dressing

- 3 tbsp. apple cider vinegar
- 1 tbsp. Dijon mustard
- 1 tbsp. agave nectar
- 3 tbsp. extra-virgin olive oil
- Salt and pepper

Directions

- 1) Preheat the oven to 425 degrees. Grease a baking sheet or cover with parchment paper.
- 2) Toss together Brussels sprouts, olive oil, apple cider vinegar, salt and pepper on baking sheet and roast on upper rack for about 20-25 minutes, stirring halfway through, until tender and golden.
- 3) Toss together roasted Brussels sprouts, apples, and dried cranberries in a serving bowl.
- 4) For the dressing: whisk together vinegar, Dijon, and agave. Whisking constantly, add in olive oil until completely incorporated. Season with salt and pepper.
- 5) Toss salad with dressing, top with cashews and serve.