

# BRUSSELS SPROUT SALAD WITH PEPITAS & DATES

Vegetarian

## YIELD

6 (4-ounce) servings

## INGREDIENTS

- 1 tablespoon Dijon mustard
- 2 tablespoons sherry vinegar
- 1 tablespoon honey
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- ⅓ cup plus 1 tablespoon extra virgin olive oil, divided use
- 1 ½ pounds Brussels sprouts
- 3 cloves garlic, minced
- 2 tablespoons chopped Medjool dates
- ¼ cup unsalted toasted pepitas (pumpkin seeds)

*Savory roasted Brussels sprouts and sweet Medjool dates are dressed in a honey-Dijon vinaigrette and sprinkled with roasted pumpkin seeds.*

## METHOD

Whisk together the Dijon mustard, vinegar, honey, salt, and pepper in a mixing bowl until combined. Slowly add ⅓ cup of the olive oil, while still whisking, until the vinaigrette is emulsified; reserve.

Preheat the oven to 425°F. Line a rimmed baking sheet with aluminum foil.

Trim off the ends of the Brussels sprouts and remove the outer layer of leaves. Cut the Brussels sprouts in half lengthwise and place on the lined baking sheet. Add the remaining 1 tablespoon olive oil and the minced garlic and toss to evenly coat the Brussels sprouts. Roast for 10–12 minutes.

Transfer the Brussels sprouts to a large serving bowl. Add the vinaigrette and the chopped dates. Toss to combine and garnish with the toasted pepitas.