



## Shaved Brussels Sprout Salad with Cranberries

### Ingredients

- 4 cups shaved brussels sprouts
- 1/3 cup **MicroDried Cranberry Fragments**
- 1/2 cup shaved parmesan cheese
- 1/2 cup crispy chickpeas
- 1/2 cup glazed pecans
- 1/3 cup olive oil
- Juice of a lemon
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- 1/2 teaspoon Italian seasoning
- 1/4 teaspoon garlic powder
- Salt and pepper to taste



### Process

1. Add brussels sprouts, cranberry fragments, parmesan, chickpeas, and pecans to a large bowl.
2. Combine olive oil, mustard, honey, Italian seasoning, garlic powder, salt and pepper to a small mason jar. Cover with lid and shake until combined.
3. Add dressing to salad mixture and mix until combined. Let sit 10-15 minutes before serving.