

BRUSSEL SPROUT SALAD with SMOKED ALMONDS

INGREDIENTS

½ pound Brussel Sprouts
4 or 5 Kale leaves,
destemmed
1 Cup whole Almonds
1 Egg White
2 teaspoons Hepp's
Smoked Salt
½ teaspoon Smoked
Paprik
¼ teaspoon Garlic
Powder
1 Lemon
2 teaspoons Dijon
Mustard
1 teaspoon Honey
¼ Cup Grapeseed Oil
¼ Cup grated Kenny's
Farmhouse Asiago Cheese

DIRECTIONS

Preheat oven to 325F.

To prepare Smoked Almonds, beat Egg White with a whisk in a medium bowl until frothy, about 1 minute.

Whisk in Smoked Salt and Paprika before folding in the Almonds.

Spread out on a parchment lined baking tray and cook for 15 minutes in the oven, stirring after 8 minutes to cook evenly.

Allow to cool before chopping coarsely to use in salad (you may not want to chop them all as they make a fabulous snack!)

To make dressing, juice Lemon (about 2 Tablespoons) and whisk in Mustard and then Oil in a steady stream until combined before adding Honey to taste.

Finely slice Brussel Sprouts and Kale and transfer into a mixing bowl.

Pour in about 1/3 Cup chopped Almonds and the dressing to combine and then sprinkle over Cheese to serve.