

## Brussels Sprout Slaw with Feta and Candied Cashew Dust



### Ingredients:

1 pound Brussels sprouts thinly sliced  
1/2 cup ground candied cashews  
1/2 cup feta cheese  
2 cloves garlic, minced  
4 tablespoons extra-virgin olive oil  
2 tablespoons shallots, minced  
2 teaspoons creamy Dijon mustard  
2 teaspoon aged balsamic vinegar  
1/2 teaspoon freshly ground black pepper  
1/2 teaspoon kosher salt

### Directions:

- 1) Place the Brussels sprouts and feta cheese in a serving bowl.
- 2) Combine the garlic through the salt together in a small bowl.
- 3) Drizzle the dressing over the sprouts and toss to coat. Place the slaw in the refrigerator until chilled.
- 4) Once chilled, sprinkle the candied cashew dust on top and serve.