

# Roasted Brussels Sprouts Salad

Suzanne Olvey, Chef and Operations Manager at [Stone Soup PDX](#)

**Yield:** 6-8 servings

## Ingredients:

- 1 pound Brussels sprouts
- 1/2 c. extra virgin olive oil
- 1 1/2 tsp. sea salt
- 1 tsp. black pepper, ground
- 2 Tbsp. fresh thyme, plucked
- 1 c. whole almonds
- 1/2 c. golden raisins
- 1 large pinch fresh thyme, plucked



## Dressing:

- 1/2 c. + 2 Tbsp. dijon mustard
- 1/2 c. maple syrup or honey or agave
- 1/3 c. extra virgin olive oil
- 2 Tbsp. apple cider vinegar
- 2 tsp. sea salt
- 1 1/2 tsp. black pepper, ground



## Directions:

1. Preheat oven to 450, and line a baking sheet with parchment paper.
2. Wash all Brussels and remove any outer leaves that are discolored. Trim the stem slightly, and cut all the brussels in half. If the sprouts are large, quarter them instead. Place all cut Brussels in a medium mixing bowl.
3. Add about 1/2 cup extra virgin olive oil to the bowl, and mix to coat the brussels. Add the salt, pepper, and thyme, and mix well to evenly disperse the seasoning.
4. Place all the Brussels, cut side down, on the sheet tray (be sure to include all the leaves that fall off, too!), and roast for 12-15 minutes, until the Brussels are fork-tender and the top and bottom are browned.
5. Add whole almonds to the sheet tray for the last 5 minutes.
6. While Brussels are cooking, add all the dressing ingredients into a mason jar (or other container with a lid that seals well). Shake well until an even emulsion is achieved.
7. Remove Brussels and almonds from the oven and allow to cool enough to touch.
8. Roughly chop all the Brussels and add them to a salad bowl. Roughly chop the almonds as well - leave some larger pieces for texture! - and add them to the salad bowl.
9. To the salad bowl, add golden raisins, another large pinch of fresh thyme, and about 1/2 cup of the dressing. Mix well to ensure all ingredients are evenly dispersed.
10. Taste and adjust seasoning to your preference. Serve warm immediately, or store and chill to serve cold.