

## Shaved Brussels Sprout Salad

1 tsp. Dijon mustard  
4 tbs. extra-virgin olive oil  
1 tbs. fresh lemon juice  
½ tsp. white wine vinegar  
¼ tsp. Kosher salt  
1/8 tsp. freshly ground black pepper  
½ cup flat-leaf parsley, chopped  
1 cup Parmesan, grated  
1 lb. shaved Brussels sprouts

In a large bowl, whisk together the Dijon, EVOO, lemon juice, vinegar, salt, and pepper. Whisk in the parsley, then Parmesan. Add in the Brussels sprouts and toss to combine.

Cover and let sit in the refrigerator for at least 1 hour. Garnish with more Parmesan, if desired.



<https://pineapplehouserules.com/>