

# **Shaved Brussels Sprout Slaw**

[from Merrill at Food52](#)

*serves 4*

1/2 small red onion, thinly sliced

Juice of 1 lemon

1 teaspoon honey

1 teaspoon whole grain mustard

Salt and freshly ground black pepper

1 tablespoon olive oil

3 cups Brussels sprouts (use larger sprouts if possible)

1/2 cup finely grated pecorino romano

Place the sliced red onion in a bowl and cover with cool water. Let them soak while you prepare the brussels sprouts (this will mellow them a bit).

Wash the brussels sprouts, trim the base, and remove any loose or blemished leaves. Using a mandoline or very sharp knife, slice the brussels sprouts very thin. Gently separate the shaved leaves to create a loose pile.

Combine the lemon juice, honey, and mustard in a bowl. Whisk in the olive oil. Season with salt and pepper.

Drain the onions and mix with the brussels sprout leaves. Fold in the pecorino romano and toss with the dressing. Serve.