



Crunchy Brussels Sprout Salad

Ingredients

Salad:

- 6 strips turkey bacon
- 1 pound Brussels sprouts, shredded/chopped fine
- 1 green apple, diced
- 1 lemon, juiced
- 34 cup carrots, shredded/grated
- 1/2 cup dried cranberries
- 1/4 cup red onion, minced
- 1/4 cup sunflower seeds, roasted

Maple Balsamic Dressing:

- 1/4 cup balsamic vinegar
- ½ cup olive oil
- 1 tablespoon whole grain mustard
- 1 tablespoon maple syrup Salt and pepper

Nutrition Facts

Serves 8

Calories	240
Total Fat	18g
Saturated Fat	3g
Cholesterol	10mg
Sodium	210mg
Total Carbohydrates	18g
Dietary Fiber	4g
Sugar	10g
Protein	4g

Directions

- 1. Fry the bacon, and set aside to cool on a plate with paper towels.
- 2. Cut off the bottoms of the Brussels sprouts, then slice them in half. Lay them flat side down on the cutting board. Use a sharp knife to slice them into thin pieces. Chop the rest of the fruit and vegetables.
- 3. Place the Brussels sprouts and all of the other salad ingredients in a large bowl. Toss together.
- Make the salad dressing and drizzle on about one third of it into the salad. Toss it all together. If more dressing is needed, add
 it slowly.
- 5. Refrigerate the salad for one hour to let the flavors come together.

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