**Brussel Sprout Salad w/Citrus Vinaigrette Makes about 10 servings**

**Salad Ingredients:**

* 24 oz. Brussels sprouts, shredded - may purchase 2-10 oz. pre-shredded (also known as shaved) Brussels sprouts or substitute shredded cabbage
* 6-8 slices crisp cooked bacon, chopped (recommend [Pederson's Natural Farms Bacon](http://pedersonsnaturalfarms.com/))
* 1 cup sliced red onion
* ⅔ cup [dried cherries](http://amzn.to/2gVkWsS) or cranberries, unsweetened (may substitute cranberries or raisins)
* ⅔ cup [sliced almonds](http://amzn.to/2fLuVfi), toasted
* 4 oz. goat cheese, soft & crumbled (optional - omit for dairy-free and whole30)
* 1 cup citrus vinaigrette

**Citrus Vinaigrette:**

* 1 small orange, juiced
* 1 tsp. orange zest
* 1 lemon, juiced
* 2 Tbsp. finely minced shallots (may substitute 1 Tbsp. minced garlic)
* 1 tsp. [yellow mustard](http://amzn.to/2gHplit)
* ¾ cup olive oil
* 2 tsp. fresh thyme, minced (may substitute an equal amount of tarragon, basil, rosemary or oregano or 1 tsp. dried herbs of choice)
* Sea salt and pepper to taste

**INSTRUCTIONS**

1. Shred Bussels sprouts using the shredding blade of a food processor or slice thinly with a knife.
2. Place Brussels sprouts in a large bowl and combine with chopped bacon, red onion, dried cherries or cranberries, almonds and optional goat cheese.
3. Whisk together vinaigrette ingredients.
4. Add vinaigrette and toss well to coat. Tastes good on the second day.