

## **Shaved Brussels Sprouts and Radicchio Salad with Toasted Walnuts** (Baker Creek Seeds)

½ lb Brussels sprouts  
1 small or ½ large head radicchio (about 4 ounces)  
2 Tbsps champagne vinegar  
½ tsp Dijon mustard  
½ tsp maple syrup  
½ tsp salt  
¼ tsp freshly ground black pepper  
5 Tbsps walnut oil  
½ cup toasted chopped walnuts

Using a mandolin slicer or a food processor, thinly shred the Brussels sprouts and radicchio; transfer to a large bowl.

Whisk together the vinegar, mustard, maple syrup, salt and pepper in a medium-sized bowl. Slowly whisk in walnut oil until dressing is creamy and opaque. Toss with shaved Brussels sprouts and radicchio and sprinkle with toasted chopped walnuts.