

SUNFLOWER SEED BRITTLE SALAD

Crispy meets crunchy for a mixed salad sensation featuring divinely sweet vinaigrette and sunflower seed brittle.



SALAD INGREDIENTS

- 3 large eggs, hard-cooked, halved/chopped
- ½ red onion, thin julienned
- 2 dozen (2-4 cups) Brussels sprouts
- 2 cups diced Honeycrisp apple
- 1 cup golden raisins
- ⅓ cup grated aged Gouda or Parmesan cheese
- Mixed greens of choice
- 2 cups sunflower sprouts
- Sunflower seed brittle
(brittle recipe on separate card)

MAPLE-CIDER VINAIGRETTE INGREDIENTS

- ⅓ cup cider vinegar
- 2 tablespoons pure maple syrup
- 1 tablespoon Dijon mustard
- 1 small shallot
- 1 tsp kosher salt
- ½ tsp coarse ground pepper
- ⅔ cup olive oil

(DIRECTIONS ON BACK)



VINAIGRETTE DIRECTIONS

1. Combine the first six ingredients.
2. Gradually add oil, stirring constantly. Keep in the refrigerator and use within 2-3 days. Shake or stir before use.

SALAD DIRECTIONS

1. Carefully shave the Brussels sprouts individually with either a knife or mandolin.
2. Top mixed greens with the Brussels sprouts, apples, raisins, cheese, egg, sunflower brittle, and sunflower sprouts.
3. Drizzle with vinaigrette.

MAKES 6 SERVINGS



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