

BRUSSELS CAESAR SALAD

CAESAR DRESSING

- Cloves garlic, minced
- 1/2 Tbsp Kosher salt
- 1 Tbsp Cracked black pepper
- 1 Tbsp Ambrosia® Anchovy Paste
- 2 Tbsp Esprit de Paris® Dijon Smooth Mustard
- 1 Tbsp Lemon juice
- 2 Tbsp Red wine vinegar
- 3/4 Tbsp Worcestershire Sauce
- 1/2 cup Grapeseed oil

BRUSSELS SPROUTS SALAD

- 7 cups Brussels sprouts
- 2 Tbsp Extra-virgin olive oil
- 3/4 cup Ken's® Classic Caesar Dressing
- 1/3 cup Kalamata olives, halved
- 3/4 cup Bamboo skewer
- 1/4 cup Parmesan cheese, shredded
- 1 cup Croutons

DRESSING INSTRUCTIONS

1. Mash garlic with salt, black pepper, anchovy paste, and Dijon. Mix well. Add egg yolk, lemon juice, vinegar, and Worcestershire sauce.
2. Mix completely after each addition of ingredients. Slowly whisk in oil.

BRUSSELS SPROUTS SALAD

3. Toss Brussels sprout leaves with extra virgin olive oil and grill over high heat in grill pan to char. Cool completely. Toss grilled leaves with Caesar dressing and garnish with Kalamata olives, Sweet Drops, Parmesan, and croutons.

ADDITIONAL INFORMATION

Ingredients

[1 cup Croutons](#), [1 Tbsp Ambrosia® Anchovy Paste](#), [1 Tbsp Cracked black pepper](#), [1 Tbsp Lemon juice](#), [1/2 cup Grapeseed oil](#), [1/2 Tbsp Kosher salt](#), [1/3 cup Kalamata olives, halved](#), [1/4 cup Parmesan cheese, shredded](#), [2 Tbsp Esprit de Paris® Dijon Smooth Mustard](#), [2 Tbsp Extra-virgin olive oil](#), [2 Tbsp Red wine vinegar](#), [3/4 cup Bamboo skewer](#), [3/4 cup Ken's® Classic Caesar Dressing](#), [3/4 Tbsp Worcestershire Sauce](#), [7 cups Brussels sprouts](#), [BRUSSELS SPROUTS SALAD](#), [CAESAR DRESSING](#), [Cloves garlic, minced](#)

Course

[Lunch](#), [Sides](#)

Cuisine

[American](#)

Category

[Salads](#)

Serving Size

4