

Roasted Cauliflower & Shaved Brussels Sprouts With Whole Grain Mustard Vinaigrette

Serves 6-8

The vinaigrette can be made, the cauliflower roasted and the Brussels sprouts sliced up to a day in advance. It's important to use good whole grain mustard in this recipe — not stone ground — so that you see the mustard seeds in the finished dish.

The vinaigrette:

- ¼ cup lemon juice
- Kosher salt, to taste
- 2 tablespoons whole grain mustard
- ¼ cup extra virgin olive oil
- Ground black pepper, to taste

The vegetables:

- 1 small head cauliflower, cut into small florets (about 2 – 2½ cups)
- ¼ cup olive oil
- Kosher salt and ground black pepper, to taste
- 1 tablespoon minced garlic
- 1½ pounds Brussels sprouts,



olive oil in a steady stream, whisking constantly as you go. Season to taste with pepper, and set aside.

For the vegetables: Preheat the oven to 400°. Toss the cauliflower florets with 2 tablespoons of the olive oil and a generous amount of salt and pepper. Spread out on a baking sheet and roast for about 20 minutes, until the cauliflower is cooked through and caramelized on the outside. Set aside.

In a very large saute pan over medium heat, warm the remaining 2 tablespoons olive oil over medium heat. Add the garlic and cook, stirring, until fragrant, about 2 minutes. Add the Brussels sprouts and cook, stirring, until softened but still green, about 4 minutes.

Stir in the cauliflower and the vinaigrette and mix well. Remove from heat and toss in the red onions, then season to taste with salt, pepper and lemon juice, if needed.

Serve immediately or at room temperature.