



## **Boggiatto® Brussels Sprouts Nutty Bacon Salad** 8 Servings

### **INGREDIENTS**

- 2 pounds Boggiatto® Brussels sprouts, small and firm**
- 12 thick slices of hearty, smoked bacon
- 2 cups slivered almonds, toasted
- 2 cups hazelnuts, lightly smashed and toasted

### **DRESSING**

- 3 lemons, 2 juiced, one cut into 8 thin slices for garnish
- 1/2 cup rice wine vinegar
- 2 tablespoons sugar
- 1/2 cup mild, extra-virgin olive oil
- 1 tablespoon fresh thyme leaves, stems removed
- coarsely ground black pepper and kosher salt

## METHOD

1. Wash the Brussels sprouts and peel off any brown leaves.
2. Shred with the mandolin on its finest setting and discard the stems. Place in a stainless steel or glass bowl and refrigerate.
3. Heat a large skillet over medium heat. Add bacon and cook until browned but not to a crisp (about 6-8 minutes). Alternately, you can bake it on a cookie sheet in the oven.
4. Transfer the bacon onto a cutting board, pat dry with paper towels, and cut into lardons (1/2- inch squares).
5. Whisk together dressing ingredients.
6. To assemble the salad, remove the Brussels sprouts from the refrigerator, add dressing and toss gently but thoroughly.
7. Add the bacon, almonds, and hazelnuts and toss gently.
8. Transfer salad to the serving bowl or individual serving plates. Garnish with lemon slices.



**Recipe by: Beat Giger, CEC, AAC, Corporate Chef  
Pebble Beach Resorts; Pebble Beach, CA**

**Chef's Comment:** *"Almost everything's better with bacon and it's a perfect complement to Garden Hearts® Brussels sprouts. Add some nuts for texture and everyone will become Brussels sprouts lovers."*



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