

Salt and Serenity

Broccoli and Brussels Sprouts Slaw

This delicious slaw is adapted from the November 2015 issue of Bon Appetit Magazine.

Serves 4.

1 Tablespoon vegetable oil
2 ears corn, peeled and kernels cut from cob (or 1 cup frozen corn)
1 small head or ½ of a large head of broccoli
24 Brussels sprouts
½ teaspoon kosher salt, plus more
1 teaspoon anchovy paste
½ ounce Parmesan, finely grated (about 2 Tablespoons), plus more, shaved, for serving
¼ cup olive oil
3 tablespoons fresh lemon juice
Freshly ground black pepper
½ cup Castelvetrano olives, pitted
¼ cup roasted almonds, coarsely chopped (I used smoked roasted almonds)

1. Heat vegetable oil in a medium sized sauté pan, over medium heat. Add corn and sauté until golden brown and tender, about 5 minutes. Remove from heat and set aside.
2. Trim broccoli stalk and peel. Halve head lengthwise. Starting at the crown, thinly slice both halves, including the stalk. Place sliced broccoli in large bowl.
3. Cut stem off Brussels sprouts and cut each one in half lengthwise. Thinly slice Brussels sprouts. You could also slice sprouts with the slicing blade of the food processor. Add sliced sprouts to bowl with broccoli. Toss sprouts and broccoli with ½ teaspoon Kosher salt and let sit for 10 minutes to soften slightly.
4. Whisk anchovy paste, grated Parmesan and lemon juice in a small bowl. Slowly drizzle in olive oil, while whisking. Season dressing with salt and pepper. Drizzle a few tablespoons of dressing over slaw; toss to coat. Serve topped with sautéed corn, olives, almonds, and shaved Parmesan. Serve with additional dressing on side if anyone wants more. I like it lightly dressed.

Do Ahead: Slaw (without almonds) can be made 1 day ahead. Cover and chill. Add almonds just before serving.