

## Brussel Sprout Salad with Roasted Beets

3 medium size beets  
Extra virgin olive oil  
Kosher salt  
12 ounces fresh Brussels sprouts  
1/4 cup slow roasted pecans, roughly chopped  
1/4 cup extra virgin olive oil  
1 tablespoons apple cider vinegar  
1/2 tablespoon grainy mustard  
1/2 tablespoon Dijon mustard  
1/2 tablespoon maple syrup, or more to taste  
salt and pepper to taste  
2 ounces goat cheese

Preheat the oven to 400 degrees F. Trim the ends of the beets and wrap in aluminum foil in groups of three, drizzle with olive oil and sprinkle with kosher salt. Seal the foil packets tightly and place on a baking sheet. Bake for 45 minutes or until beets are fork tender. Remove from the foil and allow to cool, then rub and cut the skins off of the beets. Set aside or if making ahead, refrigerate for up to 3 days.

Use a sharp knife to cut away the end of the core of the Brussels sprouts and finely slice around the core of the cabbage heads one at a time, discarding the core. Place in a large bowl.

Slice the beets into bite size pieces and scatter on the Brussels sprouts with the chopped pecans.

In a small jar with a screw top lid, add the olive oil, mustards, maple syrup, kosher salt and freshly ground black pepper. Shake well and season to taste. Pour over the salad and toss well to coat. Season with more salt and pepper if desired. Allow to sit 15-30 minutes before serving for flavors to marry. When ready to serve, sprinkle with chunks of goat cheese.

Adapted from [foodiecrush.com](http://foodiecrush.com)