



“Make It Your Way” recipe

Orange Scented Mediterranean Brussels' Sprouts

Minutes to mix up and serve with your favorite add-ins

- 1-1/2 to 2 pounds fresh Brussels Sprouts, washed, trimmed
- 6 Tablespoons Cleveland Kitchen's Backyard Ranch Fermented Dressing
- 3 Tablespoons fresh orange juice
- 1 teaspoon fresh orange zest
- 1/3 cup chopped red onions
- 3 Tablespoons minced pickled red peppers or peppadew peppers
- 1/4 cup pitted black olives, halved lengthwise
- 1 daikon radish, peeled, cut matchbox strips (1/2 cup)
- 1/3 cup crumbled feta cheese or as desired

1. Cut trimmed Brussels Sprouts in half lengthwise or quarter if larger sizes. If small, leave them whole.
2. Using a steamer, cook Brussels sprouts in single layers until tender, about 12 minutes. If using a shallow pan instead of a steamer to cook sprouts, add 1 cup

water to pan; bring to a boil over medium heat; add Brussels sprouts; cover with the lid. Reduce heat to low; cook stir occasionally to distribute and evenly cook the sprouts until tender.

3. Remove tender sprouts to a rack, positioned in a well-ventilated area to cool.
4. In a measuring cup, combine ranch dressing, orange juice, and orange zest. Set prepared dressing aside.
5. When Brussels sprouts are cool, place in large bowl with the reserved prepared dressing, red onions, pickled peppers, black olives, and radishes. Lightly toss to coat vegetables with dressing. Taste to adjust seasoning as desired.
6. Serve immediately or place in refrigerator to chill for a few hours.
Before serving, lightly toss and gently fold in crumbled feta as desired.
Serves 6 to 8

Recipe Inspired by: Culinary Vegetable Institute at the Chef's Garden

About the Recipe: If you enjoy the taste of Brussels sprouts, you will love the sunshine orange ranch dressing tossed with the veggies. The fermented ranch dressing adds a bonus to the healthy small cabbages with black olives, pickled red peppers, radishes, and red onions. Sprinkle it with some Mediterranean feta cheese. Serve it at room temperature or chilled.