**Brussels Sprout and Cranberry Salad**

**Serves: 4**

**Preparation time: 15 minutes**

**Ingredients:**

280g shaved Brussels sprouts

60g dried cranberries, cut into pieces

50g pancetta, diced

30g pecan nuts, chopped into small pieces

30g parmesan cheese shavings (you can use a vegetable peeler to achieve thin shavings)

1 small red onion, sliced thinly

2 tablespoons cider vinegar

2 tablespoons Dijon mustard

1 clove of garlic, crushed and chopped into very small pieces

4 tablespoons olive oil (you may need to add a little more if the dressing needs it)

50ml lemon juice

¼ teaspoon maple syrup

Salt and pepper, to season

**What to do:**

1. Whisk together the vinegar, mustard, garlic, oil, lemon juice, syrup and salt and pepper until completely combined
2. Mix the sprouts, cranberries, pancetta, pecans, and onion together in a large bowl, before pouring over your salad dressing
3. Toss all of the ingredients together to make sure the salad is completed coated, then cover with cling film and put in the fridge for up to an hour
4. Before serving, sprinkle over the parmesan shavings

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