



## ***Apple Brussels Sprout Coleslaw***

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### **INGREDIENTS**

16 oz Brussels Sprouts, shredded  
16 oz Jicama, grated  
16 oz Granny Smith Apples, grated  
12 fl-oz Ken's Apple Cider Vinaigrette (2280)  
Salt & Pepper to taste

### **DIRECTIONS**

Combine apples, jicama, and coleslaw package in large mixing bowl with brussels sprouts and toss with Apple Cider Vinaigrette. ,Salt and pepper to taste and allow coleslaw to chill for 30 minutes before serving.

***Any questions? We'd love to hear from you.***

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***Roasted Brussels Sprout Butternut Apple Salad***

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**INGREDIENTS**

12 oz Brussels sprouts roasted  
2 oz Onions diced, roasted  
2 oz Butternut squash diced, roasted  
2 oz Granny Smith apples diced  
1 tbsp Cranberries dried  
3 fl-oz Ken's Apple Cider Vinaigrette  
1 tbsp Pecans chopped  
1 parsley sprig

**DIRECTIONS**

Place first five ingredients in mixing bowl and toss with Ken's Apple Cider Vinaigrette and chopped pecans. Remove to serving plate and garnish with parsley sprig and serve.

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