Brussels Sprouts Slaw with Orange Vinaigrette

INGREDIENTS
Slaw
- 16 pieces (8 ounces) Brussels sprouts, thinly sliced
- 1 small carrot, shredded
- 1 radish, thinly sliced (optional)
- 4 tablespoons orange vinaigrette

Orange vinaigrette (About 1 quart):
- 1 cup orange juice
- 2 tablespoons yellow mustard
- 2 tablespoons sugar
- 2 tablespoons red onion, minced
- 2 cups oil
- 1/2 teaspoon salt

DIRECTIONS
1. Cut all the vegetables.
2. Whisk together the orange juice, yellow mustard, sugar, and red onion.
3. Add the oil in a thin steady stream, while whisking constantly. Continue whisking until oil is fully incorporated.
5. Allow to sit for at least 1 hour.

Notes:
- The vinaigrette will last up to 1 week and can be used on any salad.

Recipe source: Greater Chicago Food Depository

Nutrition Information
Serving Size: 1/4 of the recipe
Calories: 147
Total fat: 13 g
Saturated Fat: 1 g
Cholesterol: 0 mg
Sodium: 65 mg
Carbohydrates: 12 g
Fiber: 4 g
Sugar: 4 g
Protein: 2 g