

Simple Shaved Brussels Sprouts



Ingredients:

2 pounds brussels sprouts
1 1/2 tablespoons olive oil
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/2 lemon, juiced

Directions:

1. Trim ends off the brussels sprouts. Using a food processor fitted with the large slicing disk, shred sprouts.
2. In a large skillet, heat olive oil over medium-heat. Add shredded sprouts and sauté 3-5 minutes. Add salt, pepper and lemon juice; toss and serve.

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