Citrusy Slaw with Oranges and Brussels Sprouts

**Ingredients**
- 3 cups thinly sliced brussels sprouts
- 1 bulb of fennel, thinly sliced
- Juice from 1 orange
- 1-2 tsp honey (optional)
- Segments of 1 orange
- 3 Tbsp olive oil
- Salt and pepper to taste
- **Optional garnishes:** dried cranberries or slivered almonds

**Directions**
1. For dressing, mix oil, honey, juice of an orange, salt and pepper. Set aside.
2. Toss the sliced brussels sprouts and fennel with the dressing.
3. Add the orange slices and gently mix together.
4. Adjust with more salt or pepper to taste. Let the salad sit for at least 10 minutes before serving. Garnish with fennel leaves, dried cranberries or slivered almond if using.

**Servings:** 4 cups  
**Prep time:** 15 minutes  
**Cook time:** 10 minutes  
**Total time:** 25 minutes

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