



## **Shaved Brussels Sprouts with Lemon Olive Oil and Parmesan Cheese**

1 lb. Brussels sprouts, stem end trimmed off  
2 large shallots, thinly sliced  
¼ cup shaved Parmesan cheese  
¼ cup Extra Virgin Olive Oil  
1 Tbsp. Lemon Fused Olive Oil  
2 Tbsp. fresh squeezed lemon juice  
Sea salt to taste

Shave or slice the Brussels sprouts as thinly as possible. In a large sauté pan, heat the Extra Virgin Olive Oil over medium-high heat. Sauté the shallots until they just begin to caramelize on the edges. Add the shaved Brussels sprouts and sauté, stirring frequently until they are just barely softened, and begin to caramelize on the edges a bit.

Add the lemon juice, adjust the seasoning with salt and pepper to taste, and toss well to combine. Serve drizzled with the Lemon Fused Olive Oil and shaved Parmesan.

Serves 6 as a side.

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