

Hillshire Farm Smoked Sausage and Brussels Sprout Salad

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

Sauteed smoked sausage is the perfect addition to this Brussels sprout salad dressed with walnuts cranberries and cider vinaigrette

Ingredients

- - 1 (14 ounce) package Hillshire Farm® Smoked Sausage
- bias-sliced 1/2-inch thick - 3 tablespoons apple cider vinegar - 1 tablespoon minced shallot - 2 teaspoons honey - 1 ½ teaspoons Dijon-style mustard - ½ teaspoon salt - ½ teaspoon ground black pepper - ½ cup olive oil
- 1 ½ pounds Brussels sprouts
- thinly sliced - ½ medium red onion
- thinly sliced - ½ cup toasted walnuts
- coarsely chopped - ½ cup dried cranberries

Instructions

1. In a large skillet
2. cook and stir sausage slices over medium heat about 5 minutes or until browned. Set aside to cool slightly.
For vinaigrette
3. in a small bowl
4. combine cider vinegar
5. shallot
6. honey
7. mustard
8. salt
9. and pepper. Slowly whisk in olive oil and beat until combined. In a large bowl
10. combine cooked sausage
11. Brussels sprouts
12. red onion
13. walnuts
14. and dried cranberries. Drizzle with vinaigrette. Gently toss. Serve immediately or cover and chill up to 4 hours. Cook's Note: Feel free to substitute onion for the shallot.