



Brussels Sprouts with Pomegranate Vinaigrette and Goat Cheese



the Combi Wave™ 3 in 1

Breville®

Brussels Sprouts with Pomegranate Vinaigrette and Goat Cheese



the Combi Wave™ 3 in 1

 Prep: 15 minutes / Cook: 8 minutes

 Serves: 4

Brussels Sprouts

10 ounces (280g) Brussels sprouts, halved
1 tablespoon olive oil
Kosher salt and freshly cracked black pepper

½ teaspoon Dijon mustard
½ teaspoon fresh thyme leaves
1 tablespoon olive oil
Kosher salt and freshly cracked black pepper

Pomegranate Vinaigrette

1 tablespoon red wine vinegar
2 teaspoons pomegranate molasses
1 teaspoon maple syrup

To Serve

2 tablespoons sliced almonds, toasted
2 tablespoons goat cheese, crumbled

Method

1. Place Brussels sprouts in medium bowl with olive oil. Season with salt and pepper and toss to coat.
2. Press **AIRFRY** and set **400°F** for 20 minutes. Place Combi Crisp pan on turntable in high position and press **START** to preheat pan. Place Brussels sprouts, cut side down, in single layer on pan and press **START** to begin cooking. Do not turn Brussels sprouts during cooking.
3. Make Pomegranate Vinaigrette: Place vinegar, molasses, maple syrup, mustard and thyme in a small bowl and whisk to combine. Whisk in olive oil and season with salt and pepper.
4. Transfer Brussels sprouts to a medium bowl and toss with Pomegranate Vinaigrette and sliced almonds. Top with crumbled goat cheese and serve.