



Brussels Sprouts with Pomegranate Vinaigrette



the Combi Wave™ 3 in 1

Sage®

Brussels Sprouts with Pomegranate Vinaigrette



Prep: 15 minutes / Cook: 20 minutes



Serves: 4



the Combi Wave™ 3 in 1

300g Brussels sprouts, halved

1 tbsp olive oil

Sea salt and freshly ground black pepper, to season

20g mixed salad leaves

2 tbsp flaked almonds, toasted

40g goat cheese, crumbled

Pomegranate Vinaigrette

1 tbsp red wine vinegar

2 tsp pomegranate molasses

1 tsp pure maple syrup

½ tsp Dijon mustard

½ tsp fresh thyme leaves

1 tbsp olive oil

Sea salt and freshly ground black pepper, to season

Method

1. Place the Brussels sprouts in a medium bowl with the oil. Season with salt and pepper and toss to coat.
2. Press **AIRFRY** and set 200°C for 20 minutes. Place the Combi Crisp pan on the turntable in high position and press **START** to preheat the pan. Place the Brussels sprouts, cut side down, in a single layer in the pan and press **START** to begin cooking. Turn the Brussels sprouts over when prompted halfway through cooking.
3. **Make the Pomegranate Vinaigrette.** Place the vinegar, molasses, maple syrup, mustard and thyme in a small bowl and whisk to combine. Whisk in the oil and season with salt and pepper.
4. Transfer the Brussels sprouts to a medium bowl and toss with the salad leaves and vinaigrette. Serve topped with the almonds and goat cheese.