

Lemony Brussels Sprouts and Cauliflower

Serves 8

Ingredients:

1½ cups good quality mayonnaise
2 tbsp fresh lemon juice
1 tsp lemon zest
1 medium head cauliflower, (about 1½ lb) cut into flowerettes
1 lb Brussels sprouts, washed, trimmed, and cut in half lengthwise
Romaine leaves
Lemon slices

Directions:

Combine mayonnaise, lemon juice and lemon zest. Set aside.

Place cauliflower in 3" of boiling water in large saucepan over high heat. Return to boiling; reduce heat and simmer, covered, until cauliflower is crisp-tender, about 7 minutes.

Drain, rinse with cold water.

Place Brussels sprouts in 2" of boiling water in large saucepan over high heat. Return to boiling; reduce heat and simmer, covered, until Brussels sprouts are crisp-tender, about 7 minutes.

Drain, rinse with cold water.

Combine cauliflower, Brussels sprouts and mayonnaise in a large bowl. Cover and refrigerate.

At serving time, line a large plate with romaine lettuce leaves, spoon cauliflower/Brussels sprouts mixture onto romaine and garnish with lemon slices.