

Brussels Sprout Salad with Romano and Walnuts

- 8 ounces Brussels sprouts, trimmed and thinly sliced (3 cups)
- 1/2 head Savoy cabbage, cored and thinly sliced (8 cups)
- 12 ounces Swiss chard, stemmed and thinly sliced (9 cups)
- 2 teaspoons sugar
- 2 teaspoons coarse salt
- 3 tablespoons sherry vinegar
- 2 teaspoons Dijon mustard
- 1 teaspoon low-sodium soy sauce
- 1/2 cup extra-virgin olive oil
- 1 ounce Pecorino Romano, shaved
- 1 cup walnuts, toasted and chopped

Combine greens in a large bowl. Rub with sugar and 1 teaspoon salt until slightly damp. Refrigerate 30 to 60 minutes.

In a small bowl, whisk together vinegar, mustard, soy sauce, and remaining 1 teaspoon salt. Slowly whisk in oil. Toss greens with three-quarters of the dressing. Add cheese and walnuts. Toss to combine.

Refrigerate at least 10 minutes and up to 1 hour. Toss with more dressing if desired and serve.