

LEMONY SAUTEED BRUSSELS SPROUTS WITH ALMONDS

(from the Bewitching Kitchen)

12 oz Brussels sprouts
2 celery ribs, finely diced
1/3 cup almonds
1 to 2 tablespoons olive oil
salt and pepper
4 slices of preserved lemons, diced (optional, see comments)
fresh lemon juice to taste

Shred the sprouts in a food processor to 1/8 inch thick. Reserve.

Heat the oil in a large non-stick skillet, add the celery, season with salt and pepper, sautee until fragrant. Add the almonds and cook them until they just start to get some color.

Increase the heat to high, add the shredded Brussels sprouts, and saute them moving them around a bit. When they start to get a bit softer, add the preserved lemons, close the pan with a lid, and let it all cook undisturbed for 2 minutes.

Open the skillet, check if the sprouts are cooked to your liking. If they seem tough, add a bit of lemon juice, close the pan again and cook a bit longer. If they are al dente, squirt a little lemon juice, adjust seasoning and serve.