

**SAUTEED BRUSSELS SPROUTS WITH PISTACHIOS AND DATES**

*(from The Bewitching Kitchen)*

1 to 2 tablespoons grapeseed oil  
4 cups Brussels sprouts, thinly sliced  
8 Medjool dates, pitted  
salt and pepper to taste  
¼ cup shelled pistachios

for drizzling:

¼ cup olive oil  
¼ cup balsamic vinegar  
2 tsp Dijon mustard  
salt to taste  
zest of 1 lemon

In a small measuring cup, combine the oil, balsamic vinegar, Dijon mustard and salt. Whisk vigorously to combine. Reserve.

Heat the oil on a large sautee pan, when hot, add the sliced Brussels sprouts and cook in very high heat, seasoning with salt and pepper. Once it starts getting brown at the edges, add the dates and cook stirring for a couple of minutes. Add the pistachios, transfer to a serving bowl and drizzle the sauce all over. Serve, adjusting seasoning with salt and pepper if necessary.