



Brussels Sprouts with Bacon

Brussels sprouts are robust enough to stand up to salty, chewy bacon, and in turn, the smokiness of the bacon highlights the sprouts' earthy notes. Brussels sprouts with bacon in this simple but tasty recipe for 30 Minute Meals

Ingredients

- 3 slices bacon, chopped
- 1 tablespoon extra-virgin olive oil, 1 turn of the pan
- 1 shallot, chopped
- 1 1/2 pounds Brussels sprouts, trimmed, small sprouts left whole, larger sprouts halved
- Salt and pepper, to your taste
- 1 cup chicken broth

Directions

1. Brown bacon in a medium skillet over medium high heat. Remove bacon to a paper towel lined plate. Add extra-virgin olive oil to the pan, 1 turn. Add shallots to the pan and sauté 1 to 2 minutes.
2. Add Brussels sprouts and coat in oil. Season with salt and pepper. Cook Brussels sprouts 2 to 3 minutes to begin to soften, then add broth.
3. Bring broth to a bubble, cover and reduce heat to medium low. Cook 10 minutes, until tender.
4. Transfer sprouts to a serving dish with a slotted spoon and top with cooked bacon bits.