



Brussel Sprouts with Walnuts & Bacon

On their own, brussels sprouts can seem quite boring, but this recipe adds a burst of savory mouthfeel with our Heritage Bacon and a little added nutty crunch with roasted walnuts! Check out some of the variations below the recipe!

It's perfect paired with Cast Iron Steaks or Roasted Chicken!

INGREDIENTS *(Makes 6-8 servings)*

2 pounds Brussels sprouts, trimmed

Olive Oil

Kosher salt

Fresh Ground Black Pepper

Pinch of red pepper flakes

1/3 cup chopped walnuts

6 oz Pine Street Market Heritage Bacon Ends, diced into lardons

Parmigiano-reggiano, for topping

PREPARATION

- Preheat the oven to 400 degrees F. Cut the Brussels sprouts in half lengthwise, from top to bottom. Toss the sprouts generously with olive oil, kosher salt, fresh black pepper, and red pepper flakes on a parchment-lined baking sheet. Place in the oven and roast until tender, about 20-30 minutes. About half-way through, check that the brussels sprouts are browning nicely and toss them around a bit.
 - Toast the walnuts on a separate baking sheet in the oven for the last 5 minutes of roasting the sprouts. Be careful not to burn the walnuts!

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- While the sprouts are roasting, place the diced bacon ends in a small sauté pan with a splash of olive oil and bring the pan to medium heat. Cook the bacon until crispy, approx. 8 minutes. Remove from the pan.
- Toss the roasted Brussels sprouts with the crispy bacon and toasted walnuts. Using a peeler, shave a few slices of Parmesan cheese on top. Bon Appétit!!

OPTIONAL

- If you prefer shaved Brussels sprouts, slice the sprouts with a mandoline (approx. 1/8-inch thick), or you can hand-slice them – it just takes more time – discard the stems. Rather than roasting the Brussels sprouts, gently pan sauté them over medium heat in the bacon drippings until they reach your desired doneness, approx. 8-10 min and toss with the bacon and walnuts.
- For a little extra punch, soak 2 tbsp minced shallots in 3 tbsp red wine vinegar. When you're ready to serve, add 3 tbsp olive oil to the shallots and vinegar, mix well. Toss the Brussels sprouts, bacon, & walnuts with a couple of tablespoons of the vinaigrette. This works with either recipe – the Roasted Halves or Shaved Sautéed Brussels sprouts.