BALSAMIC GLAZED BRUSSELS SPROUTS WITH BACON



*This is as simple as it gets!*

*If you have ever been afraid of Brussels Sprouts – be brave! These will become your new favorite vegetable!*

**INGREDIENTS**:

2 lbs Brussels sprouts, trimmed and cut in half (outer leaves removed)

2 small red onions, sliced

5 cloves of garlic (coarsely chopped)

4 strips of bacon (finely chopped)

3 Tablespoons of Extra Virgin Olive Oil

Coarse salt and fresh cracked pepper to taste

3 Tablespoons of good quality, aged balsamic vinegar (if you don’t have a good quality aged vinegar, you can boil regular balsamic vinegar in a small saucepan, and reduce it until it becomes syrupy)

¼ lb fresh Parmesan cheese, grated

**HOW I MAKE THIS**:

**ROASTING**:

1. Preheat oven to 400°.
2. In a rimmed baking sheet or roasting pan, toss together Brussels sprouts, onions, garlic and bacon. Drizzle with olive oil and sprinkle with salt and pepper to taste. Toss to coat. Spread veggies into a single layer.
3. Bake for 20-25 minutes, tossing once halfway through cooking. Veggies should be tender and golden at the edges, and bacon should be cooked through.
4. Remove from oven, drizzle with balsamic vinegar.
5. Sprinkle with fresh-grated Parmesan cheese, toss to coat and serve!

**STOVETOP**:

Cook bacon in a large skillet over medium-high heat until crispy. Remove to a paper towel-lined plate, then roughly chop. In same pan with bacon fat, drizzle in olive oil. Add onions and Brussels Sprouts and cook, stirring occasionally, until sprouts are golden brown and tender, 8 to 10 minutes. Season with salt and pepper, to taste, and toss bacon back into pan. Sprinkle with fresh-grated Parmesan cheese and serve immediately.

**YIELD**: 6-8 Servings

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