

ROASTED GARLIC BRUSSELS SPROUTS

This recipe will definitely make you love brussels sprouts. With the addition of bacon even your pickiest eaters will dig into these!

YIELD: 6 SERVINGS

PREP TIME: 10 MINUTES

COOK TIME: 15 MINUTES

TOTAL TIME: 25 MINUTES

INGREDIENTS:

- • 1 tablespoon honey
- • 3 tablespoons balsamic vinegar, divided
- • 2 pounds brussels sprouts, halved
- • 1 tablespoon olive oil
- • 4 slices bacon, diced
- • 4 cloves garlic, minced
- • Kosher salt and freshly ground black pepper, to taste

DIRECTIONS:

- 1.Preheat oven to 400 degrees F. Lightly oil a baking sheet or coat with nonstick spray.
- 2.In a small bowl, whisk together honey and 1 tablespoon balsamic vinegar; set aside.
- 3.Place brussels sprouts in a single layer onto the prepared baking sheet.

Add remaining 2 tablespoons balsamic vinegar, olive oil, bacon and garlic; season with salt and pepper, to taste.

Gently toss to combine.

- 4.Place into oven and bake for 12-14 minutes, or until tender. Stir in honey mixture.
- 5.Serve immediately.