

a pearl kind of girl

Toasted Brussels Sprouts

1 pound thick-cut bacon

2 pounds Brussels sprouts,
trimmed and halved

extra virgin olive oil

salt and pepper

3 tablespoons unsalted butter

2 cups coarsely chopped pecans

balsamic reduction

Preheat oven to 400 degrees.

Arrange slices of bacon on baking sheet and bake until crispy (about 20 minutes). Cut horizontally and set aside.

Toss Brussels sprouts with olive oil, salt and pepper, then arrange on baking sheet cut sides down. Roast until browned and the edges are crisp.

In a sauté pan, melt butter and add in pecans, stirring frequently until toasted (about 5 minutes). Remove from heat and set aside.

Transfer Brussels sprouts to a large mixing bowl. Add cut bacon, toasted pecans and top with balsamic reduction.

Dish best when served warm.

