

Brussels Sprouts with Bacon and Balsamic

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

Delicious Brussels sprouts with bacon and a balsamic glaze Our family loves them with lots of bacon While we do enjoy them prepared lighter this is a great quick side dish for a special meal Also perfect for holiday gettogethers

Ingredients

- - 2 pounds Brussels sprouts
- trimmed and halved lengthwise - 6 slices bacon
- or more to taste
- thinly sliced - 1 pinch salt and ground black pepper to taste - ½ cup reduced balsamic vinegar
- divided

Instructions

1. Combine Brussels sprouts and bacon in a cast iron skillet; season with salt and pepper. Cook
2. stirring occasionally
3. until Brussels sprouts start to brown
4. 15 to 20 minutes. Drizzle 1/2 cup balsamic vinegar on top. Transfer Brussels sprouts and bacon to a serving platter; drizzle remaining balsamic vinegar on top. Recipe Tip You can also roast these at 425 degrees F (220 degrees C) for 20 to 30 minutes.