

Garlic Brussels Sprouts with Crispy Bacon

Savannah · 28/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

6

Description

Pan-fry Brussels sprouts in butter and crispy bacon for a smoky addition to your vegetable side dish. You can add a little of the bacon grease to the dish if you prefer.

Ingredients

- 1 ½ pounds fresh Brussels sprouts - 8 slices bacon - 1 teaspoon butter - 2 teaspoons olive oil - 4 cloves garlic
- chopped - ½ cup reduced-sodium chicken broth - ¼ teaspoon salt - ½ teaspoon ground black pepper - 2 teaspoons butter

Instructions

1. Cut an 'X' in the core end of each Brussels sprout. Set sprouts aside. Place bacon in a large skillet and cook over medium-high heat
2. turning occasionally
3. until evenly browned
4. about 10 minutes; drain and cool on paper towels. Crumble. Heat 1 teaspoon butter and olive oil in a large skillet over medium heat; cook and stir garlic until golden brown
5. 3 to 5 minutes. Add Brussels sprouts; toss to coat. Stir in broth
6. salt
7. and black pepper; cover and cook until Brussels sprouts are tender
8. 12 to 14 minutes. Drain liquid from pan. Stir remaining 2 teaspoons butter into Brussels sprouts mixture until melted. Mix in bacon and serve.