



## Balsamic Roasted Brussels Sprouts & Bacon

4 servings

35 minutes

### Ingredients

352 grams Brussels Sprouts (trimmed, halved)

15 milliliters Extra Virgin Olive Oil

Sea Salt & Black Pepper (to taste)

2 2/3 slices Bacon (chopped)

15 milliliters Balsamic Vinegar

### Directions

- 1 Preheat the oven to 400°F (205°C).
- 2 Place the Brussels sprouts on a baking sheet. Toss with the oil, salt, and pepper to coat.
- 3 Add the bacon to the baking sheet and toss again. Make sure the Brussels sprouts are in a single layer and that the bacon is spread out.
- 4 Roast for 20 to 23 minutes, tossing halfway through, until golden brown and crisp.
- 5 Add to a serving dish and toss with balsamic vinegar. Serve and enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to four days.

**Serving Size:** One serving is equal to approximately one cup.

**Make it Vegan:** Omit the bacon or use vegan bacon or sausage.

**More Flavor:** Use turkey bacon or crumbled sausage.