

Blueberry Merlot

BRUSSEL SPROUTS



DIFFICULTY:   

PREP
10 MINS

COOK
15 MINS

INGREDIENTS:

- 1 tbsp olive oil
- 20g diced pancetta (can be substituted with bacon)
- 1lb fresh brussel sprouts (cleaned and halved)
- 20g crumbled blue cheese
- 1/2 cup Blueberry Merlot Steak Sauce
- Salt and pepper to taste



INSTRUCTIONS

1. Sauté the pancetta with the olive oil in a small saucepan on medium heat until crispy. Remove from heat.

2. Blanch the brussel sprouts in simmering water until just cooked through, then strain.

3. In a large mixing bowl toss the brussel sprouts with pancetta, residual fat, blue cheese, Blueberry Merlot Steak Sauce and salt and pepper.

How did you embrace your inner #sauceboss? Game recognizes game, and we wanna see yours.

