

Balsamic Glazed Brussel Sprouts

Serves 4-6

INGREDIENTS

- 1 bag or 1 lb of fresh brussel sprouts
- 4 Tbs Prima Olive *Garlic EVOO
- 4 Tbs Prima Olive walnut balsamic vinegar
- 1/2 cup chopped walnuts(optional)
- 1/4 lb.. pancetta diced(optional)

DIRECTIONS

1

Wash brussel sprouts, trim ends and any rough leaves. Cut brussel sprouts in half lengthwise.

2

Slowly warm Prima Olive Garlic EVOO in a large skillet or sauté pan over medium heat. Place brussel sprouts, halved sides down, in pan and slowly cook for about 5 minutes, until brown underneath.

3

Add Pancetta(optional). Add Prima Olive **Smoked balsamic vinegar. Cook slowly allowing flavors of both the oil and vinegar penetrate the sprout. Place a lid over pan for 10 minutes. Bottom half of sprouts will take on the balsamic coloring.

4

Serve immediately with chopped walnuts sprinkled on top of each serving.



*You can use Garlic Mushroom or Tuscan Olive Oils

**You can use Espresso, fig, chocolate Jalapeño, or Dark Cherry balsamics