



*Olivelle*  
THE ART OF FLAVOR

# BACON & SRIRACHA ROASTED BRUSSEL SPROUTS

Serves 4-6

20 Brussel sprouts, cut in half  
2 Tbsp Olive Oil (**Caramelized Garlic** or **Veracruz Chili**)  
3 slices Bacon, diced small  
2 tsp Sea Salt (**Sriracha** or **Smokey Bacon**)  
½ tsp Black Pepper  
2-3 Tbsp **Sriracha Balsamic**

1. Preheat oven to 400 degrees.
2. Arrange the halved brussel sprouts evenly on a baking sheet, cut side down. Do not overcrowd.
3. Drizzle with olive oil and sprinkle evenly with slices of bacon, salt, and pepper.
4. Place the baking sheet in the oven and roast for 20 minutes.
5. Remove, drizzle with Sriracha Balsamic. Bake another 5 minutes to allow the vinegar to caramelize.

**All bold items artfully crafted by Olivelle.**

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