



Kitchen time: 45 minutes | Serves: 4-6 | Side Dish

Maple Bacon Brussels Sprouts

Watch out turkey, this might be the new main dish on the table! These brussels are roasted in the oven and then topped with a spiced maple glaze and tossed with our thick cut bacon bits and toasted hazelnuts. Sweet, savory, roasted...what's not to love?

SHOPPING LIST:

Hazelnuts

Brussels Sprouts

K&M Thick Cut
Bacon Bits

K&M Maple Chili
Glaze

PANTRY ITEMS:

Vegetable Oil

Salt & Pepper

Parchment Paper

PREPARATION:

- 1) **Preheat** the oven to 425°F. Place a sheet of **parchment paper** on a rimmed baking sheet.
- 2) Pop the **hazelnuts** into the oven while it preheats to lightly toast, keeping an eye on them so they don't burn! When golden brown, transfer to a cutting board and roughly chop. Reserve the parchment for the brussels sprouts.
- 3) Trim ends and peel any unsightly leaves off **brussels sprouts**. Cut in half lengthwise.
- 4) Toss brussels sprouts with 2 Tbsp **oil**. Spread evenly on baking sheet and season with **salt**.
- 5) Bake for about 35 minutes until nicely roasted and a little crispy, giving the pan a good shake halfway through.
- 6) Pour **glaze** over the brussels sprouts and mix in the bacon bits. Cook another 2-4 minutes to warm through.
- 7) Transfer to a serving dish and sprinkle with chopped hazelnuts!