



## Cheese Entrees & Sides

# Cooper® Cheese Brussels Sprout and Bacon Casserole



SLICE SHRED



Serves: 10

## Ingredients

- 2 pounds Brussels sprouts, halved
- 1/2 pound bacon, crumbled\*
- 15 slices Cooper® Sharp White or Black Pepper cheese, chopped
- 1 cup milk
- 2 eggs\*
- 1 teaspoon dried thyme
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- Kosher salt and freshly ground pepper to taste

## Directions

1. Preheat oven to 400°F.
2. Toss Brussels sprouts in olive oil and season generously with kosher salt and pepper. Place them in a large baking dish and roast for 15-20 minutes, or until semi-softened.
3. While Brussels sprouts are roasting, in a medium skillet, cook bacon until crispy. Drain off fat. Add garlic and sauté for another 3 minutes, being careful not to burn the bacon.
4. In a large bowl, whisk together eggs and milk. Stir in Cooper® cheese and thyme.
5. Remove Brussels sprouts from the oven and add half of the bacon and garlic to the baking dish. Top with milk and Cooper® cheese mixture, then add the remaining bacon and garlic.
6. Reduce oven temperature to 350°F.
7. Return the baking dish to the oven and bake for an additional 20-25 minutes. Remove from oven when the top begins to brown nicely.
8. Let your casserole cool before serving. While you wait, why not expound upon the deliciousness of the humble Brussels sprout for your family, so they'll never be afraid of them again. Then serve and enjoy!

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.