

CARAMELIZED BRUSSELS SPROUTS WITH BACON & THYME



PREP TIME

15 Minutes



ROAST TIME

20-22 Min



SERVES

4 TO 6



Ingredients

- 1 lb Brussels sprouts, trimmed and halved (quartered if large)
- 2 tbsp olive oil
- 4 bacon strips, sliced crosswise 1/2-inch strips
- 1 tsp [Dijon mustard](#)
- 2 tbsp [sherry vinegar](#)
- 1 tsp thyme leaves
- 1 tsp lemon zest
- Kosher salt and freshly ground black pepper

Steps to Make

1. *To prepare Brussels sprouts: Place a large pot of salted water on the stove over a moderate-high heat and bring to a boil. Blanch the Brussels sprouts until crisp but tender, about 5 minutes. Using a colander, drain and pat dry the Brussels sprouts to remove excess liquid.*
2. *To cook Brussels sprouts: Place a large nonstick skillet on the stove over a moderate-high heat and add the oil. When the oil is shimmering, add the bacon and cook until crispy, about 6 minutes. Add the Brussels sprouts cut-side down and cook, stirring occasionally, until the sprouts are browned and tender, about 8 minutes. Remove the skillet from the heat and stir in mustard and vinegar, tossing until well combined. Toss in the thyme leaves and lemon zest, then taste and season with salt and pepper.*
3. *To serve: Transfer the Brussels sprouts and bacon onto a platter or bowl and serve immediately.*