

Shaved Brussels Sprouts with Pancetta

Ingredients

3 T Olive Oil
4 oz Pancetta (1/4-inch diced)
2 T Unsalted Butter
1 1/2 c Shallots (3 large, thinly sliced)
24 oz Brussels Sprouts
2 T Balsamic Vinegar Syrup
1 1/2 t Salt
3/4 t Ground Black Pepper

Instructions

1. Place the Brussels sprouts in the feed tube of a food processor fitted with the large slicing disk. Process the sprouts in batches until they are all sliced, transferring them to a bowl.
2. Heat 1 tablespoon of olive oil in a large saute pan over medium heat. Add the pancetta and cook for 5 to 7 minutes, until browned and cooked through. With a slotted spoon, transfer the pancetta to a plate lined with paper towels and set aside.
3. Add 2 tablespoons of olive oil and the butter to the same saute pan and cook over medium-high heat just until the butter melts. Add the shallots and cook for 5 to 7 minutes, until tender and starting to brown.
4. Add the Brussels sprouts to the pan with the

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shallots, add 1 1/2 teaspoons salt and 3/4 teaspoon pepper and saute for 5 to 7 minutes, stirring occasionally, until crisp-tender and bright green.

5. Add the pancetta back in and cook for 1 more minute. Off the heat, stir in the balsamic vinegar syrup, season to taste, and serve hot.