

Maple Roasted Brussels Sprouts with Bacon

Ingredients

2 lb Brussels Sprouts (halved)
2 T Olive Oil
1/2 t Salt
1 t Garlic Powder
1/2 t Ground Black Pepper
4 Bacon Slices (chopped)
2 T Maple Syrup

Instructions

- 1.Preheat oven to 425 degrees and line a baking sheet with parchment paper.
- 2.Toss brussels sprouts with olive oil, salt, garlic powder, and pepper on sheet pan. Roast, stirring mid-way, for 20-25 minutes until caramelized and tender.
- 3.Meanwhile, heat large skillet over medium heat and cook bacon. Remove bacon from the pan and drain on a towel. Remove excess bacon fat from pan except for 1 tablespoon.
- 4.Transfer roasted brussels sprouts to the skillet, add maple syrup, and toss to coat evenly.Cook over medium-low heat, for 3 minutes, stirring often. Sprinkle bacon and over the brussels and toss to coat. Season to taste and serve immediately.