

Maple Roasted Brussel Sprouts

Serves 4

Prep Time: 10 minutes

Active Time: 45 minutes

2 pound Brussels sprouts, trimmed
1/4 cup extra-virgin olive oil
6 tbsp pure maple syrup
8 slices bacon, cut into 1/2-inch pieces
1 tsp salt
1/2 tsp freshly ground black pepper

Preheat oven to 400°F.

Place Brussels sprouts in a single layer in a baking dish. Spread onto two sheets if they are too crowded (they won't caramelize if they are too crowded; instead, they will steam). Drizzle with olive oil and maple syrup; toss to coat. Sprinkle with bacon; season with salt and black pepper.

Roast in the preheated oven until bacon is crispy and Brussels sprouts are caramelized, 45 minutes, stirring halfway through.

