



Makes: 4 servings

Prep Time: 10 minutes Cook Time: 45 minutes

Total Time: 55 minutes

Maple-Roasted Brussels Sprouts

- 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.