



Brussels Sprouts with Bacon- 4 servings

I'm not very fond of Brussel Sprouts generally, but I LOVE this dish!

Ingredients:

3 slices bacon, chopped
1 tablespoon extra-virgin olive oil
1 shallot, chopped
1 1/2 pounds Brussels sprouts, trimmed and halved
Salt and pepper, to taste
1 cup chicken broth



Directions:

Brown bacon in a medium skillet over medium high heat. Remove bacon to a paper towel lined plate. Add extra-virgin olive oil to the pan. Add shallots to the pan and saute 1 to 2 minutes. Add Brussels sprouts and coat in oil. Season with salt and pepper. Cook Brussels sprouts 2 to 3 minutes to begin to soften, then add broth. Bring broth to a bubble, cover and reduce heat to medium low. Cook 10 minutes, until tender. Transfer sprouts to a serving dish with a slotted spoon and top with cooked bacon bits

Source: Rachael Ray