

Roasted Brussels Sprouts with Bacon

Ingredients:

2 lbs. Brussels sprouts fresh, cut in half lengthwise (top to bottom)
1 medium red onion, roughly chopped
6 cloves garlic, roughly chopped
1 tsp. salt
1 tsp. black pepper
Pinch of red pepper flakes (optional)
1 Tbsp. brown sugar
2 Tbsp. extra virgin oil
1 lb. uncooked thick-cut bacon, cut into ½ inch strips

Directions:

1. Preheat oven to 425°F.
2. Wash and trim Brussels sprouts. Cut in half.
3. Place Brussels sprouts, onion, garlic, and bacon in a single layer in a baking dish.
4. Drizzle with olive oil, salt and pepper, and brown sugar. Mix until evenly coated.
5. Bake 25-30 minutes or until tender and caramelized, and bacon is crispy.