

RECIPE



Roasted Brussel Sprouts + Lemon + Bacon

If you have thought you don't like Brussel sprouts, please try this recipe and give them a chance. There is nothing soggy or slimy about them. Just caramelized, smoky sweetness. The roasted lemon slices are divine as well!

Directions

Pre-heat your oven to 425° F

Trim off the ends and the funky outer leaves of the sprouts and cut them in half. Toss all ingredients together on a sheet tray and place on center rack in the oven. Roast till caramelized and tender. About 25 minutes, turning tray in oven about halfway through. Eat right away! ■

Ingredients

- 5 cups Brussel sprouts
- 3 strips raw bacon, cut in 1/2 inch pieces
- 1 lemon, very thinly sliced
- 2 tbsp olive oil
- 1/4 tsp black paper
- 1/2 tsp salt