

Maple Roasted Brussels Sprouts with Bacon



Who knew Brussels sprouts could ever taste this good! Caramelized and crispy, these sprouts gain a nutty flavor from the roasting process.



By STEFYCHEFY

Prep: 10 mins

Cook: 45 mins

Total: 55 mins

Servings: 6

Ingredients

- ☐ 1 pound Brussels sprouts, trimmed
- ☐ ¼ cup extra-virgin olive oil
- ☐ 3 tablespoons pure maple syrup
- ☐ 4 slices bacon, cut into 1/2-inch pieces
- ☐ ½ teaspoon salt
- ☐ ¼ teaspoon freshly ground black pepper



Directions

Preheat oven to 400 degrees F (200 degrees C).

Place Brussels sprouts in a single layer in a baking dish. 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.

Partner Tip

Reynolds® Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.