

Maple Roasted Brussels Sprouts with Bacon

Ingredients

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

Instructions

- 1) Gather all ingredients. Preheat the oven to 400 degrees F (200 degrees C).
Line a rimmed baking sheet with aluminum foil.
- 2) Trim ends off Brussels sprouts and cut any large ones in half. Transfer to
a large bowl.
- 3) Add bacon, salt, and pepper to the Brussels sprouts. Drizzle olive oil and
maple syrup over top and toss until sprouts are well coated.
- 4) Transfer to the prepared baking sheet and spread in a single layer.
- 5) Roast in the preheated oven until bacon is crispy and Brussels sprouts are
caramelized, 20 to 30 minutes, stirring halfway through.
- 6) Serve warm and enjoy!
- 7) Editor's Note
- 8) The cooking time has been reduced to 20 to 30 minutes based on review
feedback. The original cooking time was 45 minutes.