



potatoes | avocados | fruits | vegetables | grains

# fall harvest

## BRUSSELS SPROUTS WITH CORN & JALAPENO AND BACON



ON-TREND: SHAREABLE, CLASSICS WITH A TWIST

### INGREDIENTS (16 4¾-OZ. SERVINGS)

<b>2 lb. bag</b>	<b>Simplot Classic® Vegetables Brussels Sprouts, Medium (10071179183297)</b>
1 can	Cooking Spray (as needed)
1 tbsp.	Salt
<b>½ bag</b>	<b>RoastWorks® Flame-Roasted Corn &amp; Jalapeño Blend (10071179034841)</b>
1 bag	Bacon, Diced
2 oz.	Cotija Cheese, Crumbled

### PREPARATION

1. Preheat convection oven to 400°F. Lightly spray the brussels sprouts with cooking spray and sprinkle with salt. Spread on a half sheet pan and roast for 20 minutes or until desired color is achieved.
2. Sauté bacon in a large skillet over medium-high heat, stirring frequently until crisp. Add Simplot RoastWorks Corn & Jalapeno Blend to skillet and sauté until cooked through. Add roasted brussels sprouts to pan and stir to combine. Transfer to a serving dish and finish with Cotija cheese.

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