



Hot Honey Brussels Sprouts with Apples



Recipe by Chef Selena Darrow, *Rooted In Inc.*



4 servings



30 minutes

INGREDIENTS

- 1 pound Brussels sprouts, halved
- 3 slices bacon, chopped
- 1 tart apple, peeled, cored and chopped
- 2 tablespoons hot honey, such as Mike's
- 2 tablespoons apple cider
- Salt and pepper

DIRECTIONS

1. Steam brussels sprouts until tender, about 4 minutes; drain and set aside.
2. Cook bacon in a skillet over medium heat until crispy; remove bacon to paper towels. Leave 2 tablespoons bacon fat in the pan.
3. Heat skillet over medium heat. Add apples and cook until softened, about 5 minutes.
4. Add bacon, brussels sprouts, hot honey and apple cider. Stir until nicely glazed, about 3 minutes.
5. Season with salt and pepper before serving.



Shop the Farmers' Market on Broadway for the fresh local ingredients to complete this recipe.

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