HEARTY & GROUNDING

Brussels Sprouts with Crispy Pancetta and Parmesan

PREP	COOK	SERVES
10 min	30 min	4

Roasted Brussels sprouts with crisp pancetta, garlic and shaved parmesan. Even sprout sceptics ask for seconds.

Ingredients

- 600 g Brussels sprouts, trimmed and halved
- 100 g diced pancetta or bacon lardons
- 2 tbsp olive oil
- 2 garlic cloves, sliced
- 1 tbsp balsamic vinegar
- Salt and black pepper
- 30 g parmesan, shaved

Method

1. Heat the oven to 220°C. Toss the sprouts with the oil, salt and pepper and spread them cut side down on a large tray.
2. Roast for 15 minutes.
3. Scatter the pancetta over the sprouts and roast for 10 to 12 minutes more, until the pancetta is crisp and the sprouts are browned.
4. Add the garlic for the last 3 minutes so it does not burn.
5. Toss with the balsamic vinegar and top with the parmesan shavings. Serve hot.

> **Cook's tip**
>
> Placing the sprouts cut side down gives them a deep golden, caramelised face.