



PARMESAN ROASTED BRUSSELS SPROUTS

- 1 pound Brussels sprouts
- 3 Ounces Bacon, diced
- 3 Tablespoons Roasted garlic oil
- 3 Sprigs of Thyme
- 1 Splash Sherry Vinegar
- $\frac{1}{4}$ Cup Parmesan, grated
- Salt & Pepper to Taste

DIRECTIONS:

1. Trim and cut the Brussels sprouts in half from top to bottom.
2. Toss in the garlic oil with the pancetta and S@P.
3. Wrap them in a foil package with the thyme and place on a sheet pan and roast @ 400° for 20-30 minutes or until brown and soft. Unwrap the foil and add the grated parmesan and cook for ten minutes more.
4. Deglaze the pan with the vinegar and adjust the seasoning.