

Brussels Sprouts with Bacon

This recipe calls for roasting brussels sprouts in bacon fat which adds a richness to this dish that is offset by freshly grated lemon zest. Not only is this recipe delicious, it also uses June's Food ID technology to cook both the bacon and brussels sprouts.



PREP TIME
15 minutes

COOK TIME
45 minutes

SERVINGS
6-8

SHELF POSITION
Bottom

Ingredients

- 1 lb brussel sprouts, halved with stems cut and tough outer leaves removed
- 6 strips of bacon
- 1 teaspoon kosher salt
- 2 teaspoons freshly ground black pepper
- 1 whole lemon
- 1 cup spiced pecans (see separate recipe)
- 1 teaspoon paprika (optional)

Tools

- June Pan
- Chopping board
- Knife
- Measuring spoons
- Foil
- Grater/ zester

Method



1 Line a June Pan with aluminum foil and place the bacon strips in pan. Place pan in oven and use the Food ID recommended Bacon preset.



Bacon >

Start Roasting

2 Place Brussels sprouts in a large bowl.

3 Remove bacon from pan and pour the rendered bacon fat from the pan on top of the Brussels sprouts. Careful, bacon fat might be hot. Discard the aluminum foil.

4 Using a large spoon, toss the Brussels sprouts with the bacon fat until even coated, then transfer to pan.

5 Place pan in oven and use the Food ID recommended Brussels Sprouts preset.



Brussels Sprouts >

Start Roasting

6 While they are roasting, cut the bacon into ½-inch pieces.

7 Combine the Brussels sprouts, bacon pieces and spiced pecans in a large bowl and toss. Season with salt, pepper and paprika, if using. Finish with finely grated lemon zest.