

Roasted Brussels Sprouts with Sweet Chili Sauce

Servings– 4

Prep Time– 5 minutes

Cook Time– 25 minutes

Ingredients:

1 pound brussels sprouts, stem trimmed and halved

2 Tbs cooking oil

2 garlic cloves, finely minced

2 tsp soy sauce

2 Tbs sweet chili sauce

Garnish:

Crumbled crisp bacon & pine nuts

Directions:

Heat the oven to 400F. Toss the Brussels sprouts in cooking oil to coat evenly. Spread on a cookie sheet covered with parchment paper. Roast in oven for 20 minutes, tossing them halfway so they cook evenly. Remove brussels sprouts from the oven and turn on oven broiler to high, with the rack positioned in the top third of the oven.

Prepare garnish. Fry a slice of bacon until crispy. Drain and crumble. Toast pine nuts in small amount of oil in a skillet until golden brown. Set aside

In a small bowl, whisk together the remaining ingredients and pour over the brussels sprouts, tossing to coat evenly. Broil the brussels sprouts for 5 minutes or until the sugar in the chili sauce is bubbling and caramelizing. Watch them carefully so they don't burn! Remove from the oven, sprinkle with bacon and pine nuts and serve immediately.