

# ***Brussels Sprouts with Bacon***

**They're magically delicious!**

- Servings - 4 to 6
- Prep time - 15 minutes
- Cook time - 25 minutes

## **Ingredients**

- 1.5 pounds of Brussels sprouts
- 8 slices of bacon, cooked and crumbled
- 3 tablespoons butter
- 3 cloves garlic, finely chopped
- 1/2 cup chicken broth
- Salt and pepper to taste

## **Protocol**

1. Cut an "X" into the stem of each Brussels sprout. Set aside.
2. In a large pot, melt 1 tablespoon of butter with 2 tablespoons of olive oil. Sauté the garlic for 3 minutes over medium heat.
3. Add in the Brussels sprouts into the pot and toss to evenly coat.
4. Add in the chicken broth and a pinch of salt and pepper. Cover and let simmer for 12 to 15 minutes until Brussels sprouts are nice and tender.
5. Drain the liquid and mix in the other 2 tablespoons of butter. Add the bacon crumbles and mix all together.
6. Serve and enjoy!