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Roasted Brussel Sprouts with Pancetta

Ingredients

2 pounds small Brussel sprouts (rinsed & halved)
¼ cup olive oil
6 oz. pancetta (diced)
½ teaspoon coarse ground black pepper
1 teaspoon Kosher salt

Preparation

Preheat oven to 450 degrees.

To a large bowl add vegetables, pancetta, spices and oil. Toss until well coated. Transfer vegetables to a large sheet pan and roast for 25 minutes. Remove from oven and plate.

****Brussel sprouts***

Remove stem end, outer leaves and halve.

Buon Appetito!