
Warm Brussels Sprouts Salad with Hazelnuts and Cranberries

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Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 40 minutes

1 pound Brussels sprouts, trimmed and quartered

2 tablespoons olive oil

1/4 teaspoon salt

1/4 teaspoon black pepper

1/2 cup chopped blanched hazelnuts

3 slices thick-cut bacon, chopped

3 tablespoons maple syrup

2 tablespoons chopped fresh rosemary

1/2 cup dried cranberries

1/4 cup grated Pecorino-Romano cheese

lemon wedges (for serving)

Preheat the oven to 425 degrees.

Arrange the Brussels sprouts in a single layer on a foil-lined 10-by-15-inch baking sheet. Drizzle with oil. Toss to coat. Sprinkle with salt and pepper. Roast until tender, about 20 minutes, stirring once.

Meanwhile, cook the hazelnuts in a large skillet over medium heat, stirring, until lightly roasted and fragrant, about 5 minutes. Transfer to a bowl.

Add the bacon to the skillet. Cook, stirring, until beginning to brown, about 5 minutes. Add the syrup and rosemary. Cook, stirring often, until the mixture is thickened and syrupy, about 5 minutes.

In a serving bowl, combine the Brussels sprouts and bacon mixture. Toss to coat. Top with hazelnuts, cranberries and Pecorino-Romano cheese.

Serve warm with lemon wedges.

Salads

Per Serving (excluding unknown items): 72 Calories; 4g Fat (41.0% calories from fat); 2g Protein; 10g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 80mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates.