Bacon-Pecan Brussels Sprouts

Publix Aprons Simple Meals

Servings: 4

1 pound fresh Brussels sprouts

1 shallot

4 slices bacon

1/2 cup pecan halves

1 tablespoon sugar

2 tablespoons white vinegar

1/4 teaspoon Kosher salt

Trim the stems from the bottom of the sprouts. Cut the sprouts in half and then slice thinly. Set aside.

Chop the shallot. Set aside.

Preheat a large saute' pan on medium heat for 2 to 3 minutes.

Cut the bacon into 1/2-inch pieces (easy to do with kitchen shears). Add to the pan. Cook and stir for 4 to 5 minutes or until the bacon just begins to crisp.

Stir in the shallot and pecans. Cook and stir for 3 to 4 minutes or until the bacon is fully crisped.

Stir in the sugar and vinegar. Then add the sprouts and salt. Cook and stir for 3 to 4 minutes or until tender. Serve.

Start to Finish Time: 20 minutes

Per Serving (excluding unknown items): 141 Calories; 12g Fat (74.3% calories from fat); 3g Protein; 6g Carbohydrate; 1g Dietary Fiber; 5mg Cholesterol; 219mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 2 Fat; 0 Other Carbohydrates.

Side Dishes

Dar Carrina Mutritional Analysis

Calories (kcal):	141	Vitamin B6 (mg):	trace
% Calories from Fat:	74.3%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	17.5%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	8.2%	Riboflavin B2 (mg):	trace

Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	12g 2g 7g 3g 5mg	Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal): 9/ Pofuso:	6mcg 1mg 0mg 0 0 0 0%
Carbohydrate (g):	6g	Food Exchanges	
Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	1g 3g 219mg 99mg 7mg trace 1mg 3mg 329IU 33RE	Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 1/2 0 0 0 2

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving	
Calories 141	Calories from Fat: 105
	% Daily Values
Total Fat 12g	19%
Saturated Fat 2g	9%
Cholesterol 5mg	2%
Sodium 219mg	9%
Total Carbohydrates 6g	2%
Dietary Fiber 1g	4%
Protein 3g	
Vitamin A	7%
Vitamin C	4%
Calcium	1%
Iron	3%

^{*} Percent Daily Values are based on a 2000 calorie diet.