



BRUSSEL SPROUTS WITH PANCETTA

SERVINGS: 8-10 PORTIONS

Cooking Method

- 1 Trim and halve the sprouts. In a large pan, heat the olive oil on a high heat and fry the pancetta until crispy.
 - 2 Add the sprouts and turn the heat down to medium.
 - 3 Fry the sprouts, until they're slightly browned, stir occasionally to ensure they don't burn.
 - 4 Put a lid onto your pan, turn the heat off and leave the sprouts to steam for 15 minutes before serving.
- ! *Top Tip: Steaming the Brussels sprouts with the pancetta (instead of boiling them), will infuse them with the pancetta taste and prevent them from becoming soggy.*
- ! *Leftover Tip: Toss the sprouts in a light vinaigrette to enjoy as a cold dish the next day.*



Ingredients

- 950g Brussels sprouts
- 200g pancetta cubes
- 3 tbsp olive oil

