

Maple Roasted Brussels Sprouts with Bacon

1-pound Brussel sprouts...shucked off stalk

4 slices of bacon, cut into ½ inch pieces

½ teaspoon salt

¼ teaspoon black pepper

¼ cup olive oil

3 tablespoons maple syrup

Preheat the oven to 400 degrees F (200 degrees C). Line a rimmed baking sheet with aluminum foil.

Trim ends off Brussels sprouts and cut any large ones in half. Transfer to a large bowl.

Add bacon, salt, and pepper to the Brussels sprouts. Drizzle olive oil and maple syrup over top and toss until sprouts are well coated.

Transfer to the prepared baking sheet and spread in a single layer.

Roast in the preheated oven until bacon is crispy and Brussels sprouts are caramelized, 20 to 30 minutes, stirring halfway through