

Brussels Sprout, Apple and Bacon Hash

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	cups	brussels sprout - trimmed and halved
2		red onion - unpeeled and halved lengthwise
		olive oil
		salt and pepper
1		apple
1/2	tablespoon	butter
6	ounces	thick cut bacon - 1/2" pieces

Preheat oven to 375. Toss brussels sprouts and onions with oil to coat and season with salt and pepper. Spread in single layer on rimmed baking sheet. Fill center of apple with butter, and add to sheet. Roast under tender, 30m for apple, 40-45 for vegetables.

Cook bacon. Leave a thin coating of fat in pan.

Cut onion and apple into sprout sized pieces. Add everything to skillet, and cook until heated through, about 15 minutes.