

Brussels Sprouts with Oranges and Bacon

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/3	cup	olive oil
2	small	oranges - halved, then 1/2" slices
		kosher salt
4	strips	bacon (1 cup) - 1/4" pieces
1 1/2	pounds	brussels sprout - trimmed and halved

Preheat oven to 425. Brush a rimmed baking sheet generously with oil. Add oranges, in a single layer, turning to coat. Season with salt and drizzle with 1 tablespoon oil. Roast for 15 minutes. Add bacon and roast until crisp, about 12 minutes.

Toss brussels sprouts with remaining 4 tablespoons oil and season with salt. Add to baking sheet, toss to combine. Roast, tossing once, until sprouts are tender and browning at edges and oranges are deeply caramelized, 25-30 minutes more.

Description: "veggies"