



Sweet Walnut Brussels Sprouts

A little sweet, a little hearty crunch and a whole lot of yummy goodness.

With a recipe this good, even the kids will look forward to brussel sprouts.

Ingredients

6 cups cleaned and halved Brussels sprouts

2 tablespoons olive oil

3 tablespoons light brown sugar, divided

1/2 teaspoon salt

6 slices bacon, cut into 1/2" pieces

3/4 cup toasted, chopped Fisher® Chef's Naturals

Walnuts, divided

1/2 cup dried cherries or cranberries

Directions

Preheat the oven to 375°F. Line a baking sheet with aluminum foil.

Stir the Brussels sprouts, olive oil, 2 tbsp. brown sugar and salt in a medium bowl. Place the Brussels sprouts on the prepared pan and roast for 20 minutes or until tender.

Remove the Brussels sprouts from the oven. Stir in the remaining 1 tbsp. brown sugar and 1/2 cup walnuts at this time. Cook for 4-5 minutes then add the dried cherries. Place in a serving bowl and top with the remaining 1/4 cup of toasted walnuts. Serve immediately.