



Brussel Sprout Bread Topping

If you need something to do with all that extra bread, give this one a go. Topped with caramelized brussels sprouts, spiced pistachios, sweet dates, and lemon zest, these are now a favorite crostini around out house.

Ingredients

Spiced pistachios
1 tablespoon butter
1 tablespoon honey
½ cup @Yumtee_nuts pistachios chopped
¼ teaspoon smoked paprika
¼ teaspoon salt

Brussels sprouts

1 tablespoon olive oil
1 lb brussels sprouts halved
2 garlic cloves minced
1 teaspoon lemon zest
1 tablespoon lemon juice
salt and pepper

Remaining ingredients

6-8 slices crusty bread about ½ inch thick
8 ounces burrata
¼ cup #yumtee_nuts dates chopped
flaky sea salt
extra virgin olive oil for finishing

instructions

Preheat oven to 350 degrees.

Melt 1 tablespoon butter with 1 tablespoon honey in the microwave. Add ½ cup pistachios, ¼ teaspoon smoked paprika, and ¼ teaspoon salt to the honey butter, mixing well to coat. Line a baking sheet with parchment paper and spread the pistachios on the baking sheet. Bake for 10-12 minutes or until golden brown, stirring once halfway through. Remove from the oven and transfer the pistachios onto clean parchment paper. Let cool completely then chop the pistachios.

Increase oven to 400 degrees F.

Toss the brussels sprouts with 1 tablespoon oil, salt, pepper, and minced garlic. Roast the sprouts for 10 minutes. Flip the sprouts over and cook another 5 minutes or until tender and lightly charred. Remove from heat and toss with the lemon zest and juice. Keep warm.

Brush the slices of bread with olive oil and toast in the oven for 5-7 minutes or until golden brown. Top each slice with burrata, brussels sprouts, chopped dates, and spiced chopped pistachios. Sprinkle flaky sea salt on top and finish with a drizzle of olive oil. Serve warm.