



Roasted Brussel Sprouts with Parmesan cheese and walnuts

Ingredients

Brussel sprouts (1 ½ lbs)
Pancetta
Garlic (3 cloves)
Onion (1/2)

Walnuts (1/2 cup)
Parmesan cheese (1/4 cup)
Salt (1/4 tsp) and pepper (1/4 tsp)
Olive oil (1/3 cup)

How to Prepare

First, cut onion into quarter inch pieces and place in a bowl. Next, cut up garlic into thin pieces and place that into the bowl. Next, add pancetta, brussel sprouts, and olive oil then stir together. Next, add in salt and pepper and stir. Lastly, add the Parmesan cheese and stir. Then, place a piece of parchment paper on a cookie sheet and put brussel sprouts on top. Place in oven at 375 degrees for 30-35 minutes stirring every 5-7 minutes. After about 10-15 minutes in the oven add walnuts. Top brussel sprouts with more Parmesan cheese. Enjoy!

Bon Appétit!

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ONE LINE DRAWING - BY MICHAEL SLOTWINSKI