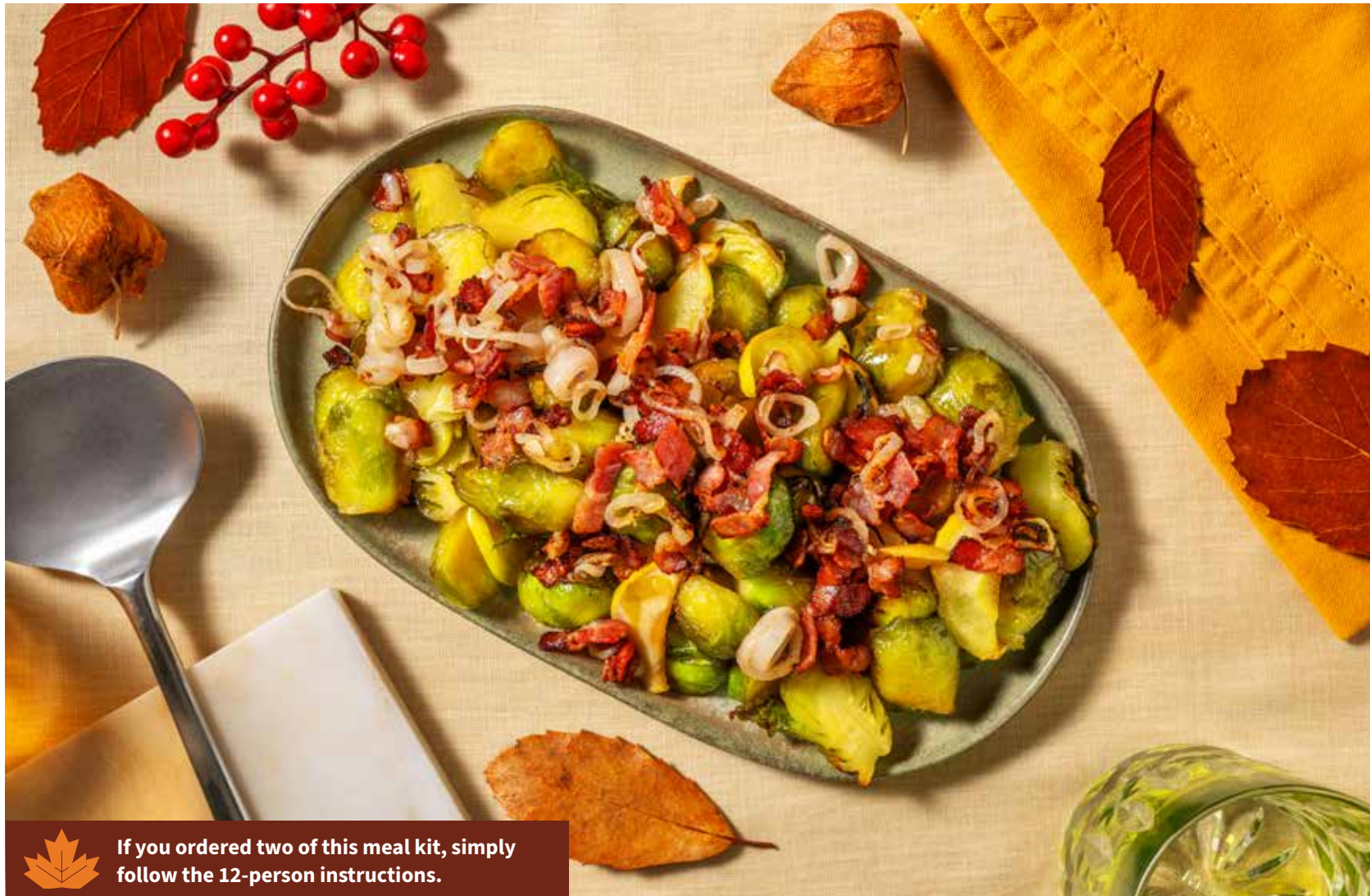
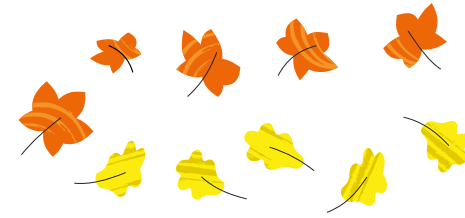




Pan-Roasted Brussels Sprouts and Apples with Maple Bacon and Shallots

15 Minutes



Brussels Sprouts
454 g | 908 g



Bacon Strips
100 g | 200 g



Granny Smith
Apple
1 | 2



Maple Syrup
2 tbsp | 4 tbsp



Vegetable Broth
Concentrate
1 | 2



Shallot
2 | 4



If you ordered two of this meal kit, simply follow the 12-person instructions.

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities	56 g	113 g
	2 person	4 person

Pantry items | Pepper, unsalted butter, salt

Cooking utensils | Large non-stick pan, paper towels, measuring spoons

Measurements
within steps

1 tbsp (2 tbsp) **oil**
6 person 12 person Ingredient

1



Prep

• Before starting, wash and dry all produce.

- Trim ends off **Brussels sprouts**, then remove any damaged leaves.
- Halve **Brussels sprouts** (if larger, quarter them).
- Peel, then cut **shallots** into ½-inch rounds.
- Cut **apple** into ¼-inch slices.
- Cut **bacon** into 1-inch pieces.

2



Cook bacon and shallots

- Heat a large non-stick pan over medium heat.
- When hot, add **2 tbsp water** and **bacon**. Cook, stirring occasionally, until crispy, 7-9 min. **** (NOTE: Don't overcrowd the pan; cook bacon in 2 batches if needed.)**
- Transfer to a paper towel-lined plate.
- Reserve **bacon fat** in the pan.
- Add **shallots**. Cook, stirring occasionally, until tender, 3-5 min.
- Transfer to the plate with **bacon**.

3



Cook Brussels sprouts

- Add **Brussels sprouts**, **2 tbsp** (4 tbsp) **water** and **1 tbsp** (2 tbsp) **butter** to the pan. Cook, stirring occasionally, until tender-crisp, 6-8 min.
- Season with **salt** and **pepper**.

4



Cook apples

- Add **apples** to pan with **Brussels sprouts**. Cook, stirring often, until **apples** are tender-crisp and **Brussels sprouts** are cooked through, 4-6 min. **(NOTE: Add 1 tbsp** (2 tbsp) **water** to the pan, if apples get too dark!)
- Add **maple syrup** and **vegetable broth concentrate**. Cook until **Brussels sprouts-apple mixture** is coated, 1 min.
- Season with **salt** and **pepper**.

5



Finish and feast

- Transfer **Brussels sprouts-apple mixture** to a serving platter.
- Sprinkle **bacon** and **shallots** over top.

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.