

BAKED BRUSSELS SPROUTS

This recipe is very easy, tasty and it can go in the oven with your meal. Shared by Georgette Weiss.



PREP: 10 minutes

COOK: 15–25 minutes

SERVINGS: 4

INGREDIENTS:

- 1 16 oz. bag of frozen Brussels sprouts (*optional fresh Brussels sprouts*)
- 2 oz. cooked bacon (*Georgette uses the pre-fried and crumbled bacon*)
- $\frac{1}{4}$ cup olive oil
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp. pepper
- $\frac{1}{4}$ C. diced red onion (*or yellow onion – tastes the same but not as colorful*)

DIRECTIONS;

Cut the Brussels sprouts in half.

Toss with the rest of the ingredients and spread on a baking sheet.

Roast at 400 degrees for 15 minutes for frozen Brussels sprouts or 25 minutes for fresh Brussels sprouts.