



Roasted Brussels Sprouts with Bacon

6 slices uncured bacon, cut into 1 inch pieces
2 lbs. Brussels sprouts, trimmed and halved
3 Tbsp. Butternut Squash Seed Oil
Salt and pepper to taste

Preheat oven to 375 degrees F. Heat large ovenproof skillet on medium high. Add bacon; cook, turning occasionally until crisp, about 5 minutes. Remove from pan and place on paper towel and set aside. Drain drippings from pan.

Add Brussels sprouts to skillet and toss with Butternut Squash Seed Oil; season to taste with salt and pepper. Roast in oven for about 30 minutes until sprouts are browned.

Remove from oven and stir in cooked bacon. Return to oven for about 10 minutes. Serves 8

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