



Bacon and Blue Roasted Brussels Sprouts

INGREDIENTS

- 1 lb Brussels sprouts, trimmed and halved
- 4 slices Hy-Vee sweet smoked bacon, chopped
- 2 tbsp Gustare Vita olive oil
- ½ tsp Hy-Vee salt
- ½ tsp Hy-Vee ground black pepper
- ¼ cup Hy-Vee blue cheese crumbles
- 1 tbsp Hy-Vee honey

PREPARATION

- 1** Preheat oven to 400°. Line large rimmed baking pan with foil. Spray with nonstick spray; set aside.
- 2** Toss Brussels sprouts, bacon, olive oil, salt, and pepper in medium bowl until evenly coated. Spread on prepared pan.
- 3** Roast for 20 to 30 minutes or until tender. Transfer to serving bowl. Sprinkle with blue cheese crumbles. Drizzle with honey.

NUTRITION FACTS

Calories: 130
Total Fat: 9g
Saturated Fat: 2.5g
Trans Fat: 0g
Cholesterol: 10mg

Sodium: 350mg
Carbohydrates: 10g
Fiber: 3g
Sugar: 5g
Protein: 5g