

Nibbly Pig

Brussels Sprouts with bacon and chestnuts

Ingredients (serves 4)

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500g Brussels sprouts, washed and trimmed.
3 rashers of streaky bacon, cut into small pieces.
100g vac packed chestnuts
Salt and pepper

Method

Bring a pan of salted water to the boil and tip in the Brussels. Cook for 5 minutes, drain and run under cold water until cooled.

Sauté the bacon in a frying pan and put to one side, then fry the chestnuts in the same pan for 5 minutes, then remove from the pan.

Add the sprouts into the frying pan and cook for a further 5 minutes until tender. Put the butter in the pan and cook for another 2 minutes. Finally, add the chestnuts and bacon into the pan, stir, season and serve.

