



# Bacon Roasted Brussels Sprouts

## The First Bite That Changed Everything

The first time I tasted bacon roasted Brussels sprouts, it was love at first crunch. The smoky bacon, the crispy edges, the tender centers—perfection. **Ever wondered how you could turn Brussels sprouts into something unforgettable?** This recipe does it. One bite, and even veggie skeptics will beg for seconds. Trust me, my picky nephew devoured three helpings. What's your go-to trick for winning over veggie haters?

## My Kitchen Disaster Turned Triumph

My first attempt at this dish? A comedy of errors. I burned the bacon,

undercooked the sprouts—total chaos. But the flavors still shone through. **That's the magic of home cooking: even mistakes taste good.** Now I laugh while chopping, knowing perfection isn't the goal. Share your funniest kitchen fail below—we've all been there!

## Why This Dish Works

– Bacon fat transforms sprouts into crispy, savory bites. – Parmesan adds a salty kick that balances the earthy greens. **Which flavor combo surprises you most?** Is it the smoky bacon or the sharp cheese? Try it and decide. Don't skip the shallots—they're the secret sweet note.

## A Dish With Roots

Brussels sprouts date back to ancient Rome, but bacon pairing? That's modern genius. \*Did you know Belgium's capital inspired their name?\* This recipe mixes old and new. It's comfort food with a fancy twist. Would you believe it's my most-requested holiday side? Tell me your family's favorite festive dish!





## Bacon Roasted Brussels Sprouts

### Ingredients:

Ingredient	Amount	Notes
Center cut bacon	6-8 slices	Thinly sliced
Extra virgin olive oil	1-2 teaspoons	If needed
Shallot	1	Chopped
Fresh garlic	3-4 cloves	
Brussels sprouts	1 1/2 pound	Trimmed and halved
Low sodium chicken broth	1/4 cup	
Freshly ground black pepper	1/2 teaspoon	
Parmesan cheese	1 tablespoon	Freshly grated

### How to Make Bacon Roasted Brussels Sprouts

#### Step 1

See also [Easy Homemade Southern Pimento Cheese](#)  
Cook bacon in a large skillet until crispy. Remove and drain on paper towels. Keep the grease in the pan. This adds rich flavor to the dish.

**Step 2** Sauté shallots in bacon grease for 1 minute. Add garlic and cook another minute. Toss in Brussels sprouts, coating them well. Add olive oil if needed. **Step 3** Pour chicken broth over sprouts. Simmer until liquid almost disappears. This softens them just right. (Hard-learned tip: Don't overcook—they turn mushy fast!) **Step 4** Mix bacon back in. Sprinkle with black pepper. The salty crunch balances the sprouts' earthy taste. **Step 5** Serve topped with fresh parmesan. It melts slightly for extra savoriness. \*Fun fact: Brussels sprouts are sweeter after frost!\* **What's your go-to veggie side dish? Share below! Cook**

**Time:** 20-25 minutes **Total Time:** 35 minutes **Yield:** 4 servings

**Category:** Side Dish, Holiday

## 3 Twists on Classic Brussels Sprouts

**Spicy Kick** Add red pepper flakes or hot honey. The heat cuts through the richness. **Veggie Swap** Use cauliflower instead of sprouts. Roast until golden for a nutty flavor. **Fall Feast** Toss in diced apples and walnuts. Sweet and crunchy for autumn nights. **Which twist would you try first? Vote in the comments!**

## Serving & Sipping Ideas

Pair with roasted chicken or mashed potatoes. Garnish with extra bacon bits. For drinks, try crisp cider or sparkling water with lemon. **Which would you choose tonight?**





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### Keep It Fresh or Freeze It

Store leftovers in the fridge for up to 3 days. Reheat in a skillet for crispiness. Add a splash of broth if dry. Freeze for up to 2 months—thaw overnight before reheating. \*Fun fact\*: Brussels sprouts taste sweeter after a frost! Batch-cook tip: Double the recipe, but skip the parmesan until serving. Why this matters: Proper storage keeps flavors bright and textures perfect. Ever tried freezing roasted veggies? Share your tips below!

See also [Crispy Baked Buffalo Cauliflower Bites](#)

### Troubleshooting Your Brussels

Soggy sprouts? Cook them hotter and faster—crowding the pan steams them. Burnt garlic? Add it later, after shallots soften. Not crispy enough? Broil for 2 minutes before serving. Why this matters: Small tweaks make big flavor differences. My neighbor swears by adding a pinch of sugar to balance bitterness. What's your go-to fix for perfect sprouts?

### Your Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Just check your broth label for hidden gluten. **Q: How far ahead can I prep?** A: Chop sprouts and bacon 1 day early—keep them separate. **Q: No shallots? What's a swap?** A: Use 1/4 onion or skip it—still tasty! **Q: Can I use turkey bacon?** A: Sure, but add 1 tsp oil since it's leaner. **Q: Doubling for a crowd?** A: Use two pans to avoid steaming sprouts.

## Let's Dish!

Nothing beats sharing good food—or photos! Tag **@SavoryDiscovery** on Pinterest so I can cheer your creations. Did you add a twist? Tell me in the comments. Happy cooking! —Elowen Thorn.



*You need to try !*



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# **Bacon Roasted Brussels Sprouts**

Author: Elowen Thorn



Cooking Method: [Stovetop](#)



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Cuisine: [American](#)





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## Bacon Roasted Brussels Sprouts | 16

Difficulty: **Beginner**



## Bacon Roasted Brussels Sprouts | 17

Prep time: **10 minutes**





## Bacon Roasted Brussels Sprouts | 18

Cook time: **20 minutes**



Rest time:



## Bacon Roasted Brussels Sprouts | 20

Total time: **30 minutes**



## Bacon Roasted Brussels Sprouts | 21

Servings: **4 servings**



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Calories: **200 kcal**



Best Season: **Summer**

## **Description**

Experience the savory combination of crispy bacon and roasted

Brussels sprouts in this delicious side dish.

## Ingredients

- ☐ 6-8 slices center cut bacon (thinly sliced)
- ☐ 1-2 teaspoons extra virgin olive oil (if needed)
- ☐ 1 shallot (chopped)
- ☐ 3-4 cloves fresh garlic
- ☐ 1 1/2 pound brussels sprouts (trimmed and halved)
- ☐ 1/4 cup low sodium chicken broth
- ☐ 1/2 teaspoon freshly ground black pepper
- ☐ 1 tablespoon parmesan cheese (freshly grated)

## Instructions

1. Brown bacon in a large skillet. Remove bacon to a paper towel lined plate. Let the rendered bacon grease remain in the skillet.
2. Add the shallots saute for 1 minute. Stir in the garlic, sauteing for another minute. Add the Brussels sprouts and coat with the rendered bacon fat. If there isn't enough to coat, add the additional 1 teaspoon of olive oil. Saute for 2-3 minutes until they turn a bright green.
3. Pour the chicken broth over the Brussels sprouts. Reduce heat to a low simmer and allow the liquid to reduce until nearly gone.
4. Toss the bacon back into mixture and season with the black pepper.
5. Transfer to the serving bowl and top with the freshly grated parmesan cheese.

## Notes

If you've tried this recipe, come back and let us know how you like them in the comments or star ratings.

Keywords: Bacon, Brussels Sprouts, Side Dish

See also [Mint Margarita Recipe with Lime and Soda](#)