

CHEF SARA RHODES

## CARMELIZED BRUSSELS SPROUTS WITH PANCETTA

1 ½ lbs. Brussels sprouts  
3 Tbsp. olive oil  
4 shallots, thinly sliced  
2 oz. pancetta, cut in ¼ inch dice  
1/3 cup sun-dried tomatoes in oil, drained  
and chopped  
1/3 cup heavy cream  
2 Tbsp. butter  
½ cup shredded parmesan cheese



Boil the Brussels sprouts in salted water until crisp tender, about 5 minutes. Drain and pat dry. Cut the Brussels sprouts in half.

In a large sauté pan, heat 1 Tbsp. of the olive oil. Add the shallots and cook over medium low heat, stirring until lightly browned, about 10 minutes. Scrape into a bowl and set aside.

Add the remaining oil to the pan. Add the Brussels sprouts, cut side down, and the pancetta. Season with salt and cook over medium high heat, stirring occasionally, until browned and tender, about 10 minutes. Add the sundried tomatoes and the shallots. Cook for about 2 minutes. Turn the heat down. Add the cream and stir until the cream thickens slightly and coats the sprouts. Add the butter and stir until melted.

Top with the parmesan cheese right before serving.