

# Brussels Sprouts and Pancetta

Serves 4 as a side dish



## Ingredients

- 3 ounces pancetta, cut into a small dice
- 2 tablespoons olive oil
- 1 ½ cups shallots, thinly sliced
- Kosher salt and freshly ground black pepper to taste
- 1 pound Brussels sprouts, trimmed and thinly sliced
- 2 tablespoons balsamic glaze

**Steps 1:** Heat a medium-size saute pan over medium-high heat. Add the pancetta and cook until almost crispy. Remove the pancetta from the pan to a plate lined with a paper towel.

**Step 2:** To the hot pan, add the olive oil, Brussels sprouts and shallots. Saute for 5-7 minutes or until the shallots are translucent and the Brussels sprouts have softened. Season with salt and pepper and transfer the mixture to a serving bowl. Top with the crispy pancetta and balsamic glaze and serve warm.