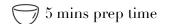
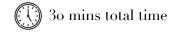


Greamy cheesy bacon and Brussels sprout & pasta Bacon et choux de Bruxelles avec des pâtes

% 4 people







INGREDIENTS

- 500 grams of Brussels sprouts
- ½ diced onion
- 2 cups (50 cL) of heavy cream
- ¾ cups of thickly chopped bacon
- 500 grams of your favorite pasta
- shredded cheese
- ½ tsp cumin
- salt and pepper to taste



DIRECTIONS

- 1. Boil water to prepare your pasta.
- 2. Brussels sprouts: rinse, cut the bottom ends off and any outside leaves, then cut in half long ways. Steam for about 10 minutes or until 80% cooked.
- 3. Sauté the bacon and onions together until they are half cooked.
- 4. Add the sprouts to the bacon and onions and mix.
- 5. Reduce the heat to medium low, add the cream, the spices, mix, cover.
- 6. Let simmer for about 5 10 minutes stirring occasionally.
- 7. Serve the Brussels sprout sauce over pasta and garnish with cheese.

Bon Appetit!
Emilie Anne

