




French Cuisine

MADE SIMPLE

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

 4 people

 5 mins prep time

 30 mins total time

 Easy

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 

