**Sautéed Brussel Sprouts with Bacon**

*Prep Time: 5 Minutes, Cook Time: 15 Minutes*

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| **Amount** | **Ingredient** |
| 1 tsp. | Our Family Extra Virgin Olive Oil |
| 6 oz. | bacon |
| 1 package | Brussel Sprouts |
| 3 tbsp. | Our Family Balsamic Vinaigrette |

**Directions**

1. Heat the olive oil in a skillet over medium-high heat. Chop the bacon into 1-inch pieces. Add to the skillet and cook for 5-8 minutes until crisp.
2. Pour the balsamic vinegar into the skillet. Immediately scrape the skillet with a wooden (or other non-abrasive) spatula to release the browned bits on the bottom of the pan.
3. Add the chopped Brussels sprouts, stirring to incorporate the bacon. Cook for 8-10 minutes, stirring occasionally.



