

BEATRIX[®]

KUNG PAO BRUSSELS SPROUTS

Serves 4

INGREDIENTS

- 1 teaspoon canola oil
- ½ teaspoon chopped ginger
- ¼ teaspoon chopped garlic
- 1 tablespoon pickled fresno chiles - thin sliced
- 1 ounce (ladle) kung pao sauce
- 1½ cups roasted brussels sprouts
- 1 tablespoon chopped blanch almonds
- cilantro sprig - 1 each



METHOD

1. Place Brussels sprouts in hot oven to heat for 2 to 2 ½ minutes.
2. In a small skillet, add oil, ginger garlic and pickled fresnos; heat to sizzling.
3. Add Kung Pao Sauce & warmed brussels sprouts and toss to coat with sauce.
4. Place in a bowl and add chopped almonds on top.
5. Garnish with cilantro sprig.