

## PARMESAN GARLIC ROASTED BRUSSEL SPROUTS

2LBS BRUSSEL SPROUTS

6 SLICES COOKED BACON

GARLIC POWDER TO SEASON TO TASTE

PEPPER TO SEASON TO TASTE

1/2-1 CUP (PREFERENCE) SHREDDED PARMESAN CHEESE

2 TBSP OLIVE OIL

CLEAN BRUSSEL SPROUTS AND PLACE IN A MEDIUM SIZED BAKING DISH. COAT SPROUTS AND PAN WITH OLIVE OIL. CHOP BACON AND THEN ADD BACON, GARLIC POWDER AND LIGHT PEPPER TO THE BRUSSEL SPROUTS AND MIX.

ROAST AT 350 DEGREES FOR 20-30 MINUTES, STIR AFTER 15 MINUTES. ONCE STARTING TO BROWN TAKE OUT AND SPRINKLE WITH SHREDDED PARMESAN CHEESE AND PUT BACK IN THE OVEN FOR ANOTHER 3-5 MINUTES OR UNTIL CHEESE IS MELTED.

REMOVE AND SERVE!

*RECIPE SHARED BY DON & DENISE MARCELINO*