

ROASTED BRUSSELS SPROUTS WITH GARLIC AND PANCETTA

Makes 4 Servings

Ingredients:

- 1 lb Brussels sprouts, trimmed and halved (quartered if large)
- 2 oz pancetta, visible fat discarded and pancetta minced
- 1 ea garlic clove, minced
- 1/2 tbsp extra-virgin olive oil
- 1/4 cup water

Directions:

Preheat oven to 450°F.

Toss together Brussels sprouts, pancetta, garlic, oil, and salt and pepper to taste in an 11- by 7-inch baking pan and spread in 1 layer.

Roast in upper third of oven, stirring once halfway through roasting, until sprouts are brown on edges and tender, about 25 minutes total. Stir in water, scraping up brown bits. Serve warm.

