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|  | **BRUSSEL SPROUTS w/ BACON** |  |
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| **COOK TIME** |
| Prep | 15 m |
| Cook | 25 m |
| Ready In | 40 m |

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| **INGREDIENTS** |  |  |
| **🖵** | 1 1/2 pounds fresh Brussels sprouts |  |  |
| **🖵** | 8 slices bacon |  |  |
| **🖵** | 1 teaspoon butter |  |  |
| **🖵** | 2 teaspoons olive oil |  |  |
| **🖵** | 4 cloves garlic, chopped |  |  |
| **🖵** | 1/2 cup reduced-sodium chicken broth |  |  |
| **🖵** | 1/4 teaspoon salt |  |  |
| **🖵** | 1/8 teaspoon ground black pepper |  |  |
| **🖵** | 2 teaspoons butter |  |  |
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|  | **DIRECTIONS** |  |  |
| **⭢** | Cut an 'X' in the core end of each Brussels sprout. Set sprouts aside. |  |  |
| **⭢** | Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes; drain and cool on paper towels. Crumble. |  |  |
| **⭢** | Heat 1 teaspoon butter and olive oil in a large skillet over medium heat; cook and stir garlic until golden brown, 3 to 5 minutes. Add Brussels sprouts; toss to coat. Stir in broth, salt, and black pepper; cover and cook until Brussels sprouts are tender, 12 to 14 minutes. Drain liquid from pan. |  |  |
| **⭢** | Stir remaining 2 teaspoons butter into Brussels sprouts mixture until melted. Mix in bacon and serve. |  |  |