



## Roasted Brussels Sprouts with Pancetta and Shallots

*Prepared by Stacey Borgmann in our indoor kitchen at Rancho Sienna 70' model.*

Bursting with autumn flavors, this recipe is the perfect dinner side dish. Finished with parmesan and a balsamic reduction, this is one side you will serve often.

**Serves**  
8

**Prep Time**  
10m

**Cook Time**  
45m

**Difficulty**  
Easy

### Ingredients:

- 2 lbs fresh Brussels sprouts, ends trimmed and halved
- 3-4 shallots, chopped
- ½ lbs pancetta, diced
- Olive oil
- 1 C parmesan, grated
- Balsamic vinegar reduction

### Directions:

Preheat your oven to 375°. On a baking sheet, add the Brussels sprouts, top with the shallots and pancetta and drizzle with olive oil. Add course ground pepper and roast for 45 minutes.

Remove from oven and toss lightly. Add the parmesan and drizzle with the balsamic reduction before serving.