

# Beyond Compare Brussels Sprouts

- Prep Time: 10 minutes
- Cook Time: 40 minutes
- Total Time: 50 minutes
- Servings: 8

## Ingredients:

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- Carlini Cooking Spray
- 8 ½ ounces Jiffy Corn Muffin Mix
- 1 cup Season's Choice Super Sweet Corn, thawed
- 8 slices Appleton Farms Premium Sliced Bacon
- 3 – 3 ½ pounds Brussels sprouts, trimmed and halved
- Stonemill Iodized Salt, to taste
- Stonemill Ground Black Pepper, to taste
- ½ teaspoon ground nutmeg
- ½ cup finely chopped onion
- ¼ cup Chef's Cupboard Chicken Culinary Stock (optional)

**\*These are Seasonal items that are only in stores for a limited time and may no longer be available.**

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## Directions:

1. Preheat oven to 375°. Coat a square baking dish with cooking spray. Prepare cornbread batter according to package instructions. Stir thawed corn into batter. Bake for 15 minutes or until a toothpick inserted in the center comes out clean. Let cool.
2. Cook bacon until crisp. Reserve the bacon drippings. Crumble bacon once cool.
3. Place Brussels sprouts on a baking sheet and toss with bacon drippings, salt, pepper and nutmeg. Roast for 15-20 minutes.
4. Break cornbread into bite-sized pieces and place on a baking sheet. Bake for 12-15 minutes, stirring occasionally, until golden brown and crispy.
5. Meanwhile, add onion to pan and cook over medium-high heat until caramelized.
6. Just before serving, toss Brussels sprouts with ¾ of the crumbled bacon, caramelized onions and cornbread crumbs. If desired, use chicken stock to moisten mixture. Pour into a serving bowl and garnish with remaining crumbled bacon.



Recipe Courtesy of:  
ALDI Test Kitchen