



Published on *Kitchen Gardeners International* (<http://kgi.org>)

[Home](#) > Oven Roasted Brussels Sprouts with Bacon



Oven Roasted Brussels Sprouts with Bacon

Fri, 04/02/2010 - 10:48 -- Roger Doiron

Introduction:

Homegrown Brussels sprouts are sweeter and nuttier than their industrially grown counterparts, especially after the first fall frost or two.

Preparation:

Preheat oven to 400 degrees F. Place Brussels sprouts in a large bowl and toss with olive oil and lemon juice. Arrange sprouts in a single layer on a baking sheet and bake for 25 minutes (turning once or twice), or until tender and golden brown. Return Brussels sprouts to bowl, stir in bacon, lemon zest and additional lemon juice if desired. Salt and pepper to taste.

Image (optional):

Image credit (optional):

[source](#) [1]

Crops:

[brussels sprouts](#) [2]

Recipe Type:

[side dishes](#) [3]

Ingredients:

- 1 pound Brussels sprouts, trimmed and halved
- 3 tbsp extra virgin olive oil
- Juice of one lemon
- 5 strips bacon, cooked to crispy and crumbled (optional)
- 1 tsp lemon zest
- Salt and pepper, to taste

Group content visibility:

Use group defaults

Promoted text:

Oven Roasted Brussels Sprouts with Bacon

Source URL: <http://kgi.org/recipes/oven-roasted-brussels-sprouts-bacon>

Links:

[1] <http://rogerdoiron.com>

[2] <http://kgi.org/crops/brussels-sprouts>

[3] <http://kgi.org/recipe-type/side-dishes>