# **Cranberry Brussels Sprouts**

## **INGREDIENTS**

1 lb. brussels sprouts

1/2 cup Cape Cod Select frozen cranberries

1 tablespoon balsamic vinegar

1 tablespoon maple syrup

2 tablespoons olive oil

1/3 cup pecans

1/3 gorgonzola cheese

Salt & pepper to taste



Recipe courtesy of Cape Cod Select

### **DIRECTIONS**

1. Heat brussels sprouts, cranberries and olive oil in a skillet over medium heat. Season with salt and pepper.

Serving size: 4

- 2. Cook for 10-12 minutes or until brussels sprouts are cooked.
- 3. Add balsamic vinegar and maple syrup. Stir to coat and remove from heat.
- 4. Toss brussels sprouts, cranberries and pecans in a large bowl. Top with gorgonzola.

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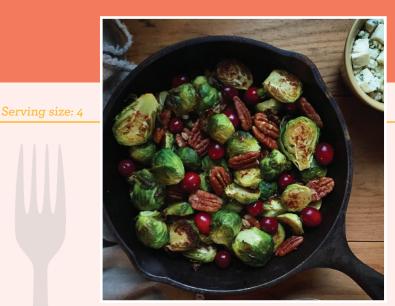
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