

Cranberry Brussels Sprouts

INGREDIENTS

Serving size: 4

- 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.
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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& Refrigerated Foods Association



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