

RECIPE

Brussels Sprouts with Chanterelle Mushrooms

Recipe Created For
Saucier Pan

Main Ingredient
Vegetables

Cook Time
Under 30
minutes

Serving Size
6-8

RECIPE NOTES

No sure how to cook brussels sprouts and mushrooms to make your family love them? This recipe for Brussels Sprouts with Chanterelle Mushrooms will surely convince your family that they can be oh so delicious! The secret ingredient to your family eating these up is without a doubt the strips of thick-cut bacon that are fried until crispy. The mushrooms and brussels sprouts are then sautéed in the bacon fat, which gives the veggies a boost of flavour. The recipe is entirely cooked in our Saucier Pan, which is the perfect piece of cookware to sauté the mushrooms and cook the brussels sprouts until tender. This side dish takes under 30 minutes to cook, making it great for when you need a quick dish to compliment any meal you make. Total servings are for 6-8 people, but easily adjust the ingredients accordingly for larger or smaller portions. Make sure to grab these ingredients on your next grocery run and follow the steps below to make this tasty side dish.

INGREDIENTS

- 2 Tbsp olive oil
- 6 strips of thick-cut bacon, large dice
- 1 shallot, thinly sliced into rings
- 1 cup of chanterelle mushrooms, cleaned and halved
- 4 cups of Brussels sprouts, trimmed and halved
- ¼ cup chicken broth
- Salt and pepper to taste

INSTRUCTIONS

In a [Saucier Pan](#) on medium heat, add olive oil and bacon. Cook until crispy, about 5 minutes. Add shallots and mushrooms, cook for another 5 minutes.

Add Brussel sprouts, cook for 5 minutes, add stock, bring to a boil. Turn heat to down to a simmer and cook with the lid on for an additional 10- 12 minutes. Season with salt and pepper.