



Roasted Brussels Sprouts with Pancetta and Balsamic Glaze

Ingredients

- 8 ounces pancetta or bacon, small diced
- 1 tablespoon [Fustini's Tuscan Herb olive oil](#)
- 2 shallots, sliced
- 1 pound Brussels sprouts, peeled, cored, halved
- salt and pepper
- 4 tablespoons [Fustini's 18 Year Balsamic Vinegar](#)

Directions

Step 1.

Preheat oven to 400 degrees. Place pan into hot oven and roast until sprouts are tender and browned - 8 to 10 minutes. Remove sprouts from oven and pour vinegar over and stir to coat. Place back in the oven for several minutes, stirring often until glaze thickens slightly and coats the Brussels sprout. Remove from oven and set aside.

Step 2.

Meanwhile, place pancetta in a large ovenproof skillet and render the fat over moderate heat. Once the fat has rendered and the pancetta has browned, add shallot and Brussels sprouts and stir to coat. Season with salt and pepper.