

Brussels Sprouts with Chestnuts & Crispy Pancetta



Serves 4

Ingredients

- 250g Brussels sprouts, trimmed
- 2 tsp olive oil
- 70g diced pancetta
- 100g cooked chestnuts, broken into large pieces
- 1½ tsp light brown sugar
- 100ml vegetable stock

Method

Boil the sprouts for 3 mins just to the point where they are starting to slightly soften, then drain.

Heat the olive oil in a pan and fry the pancetta until crisp, then remove the pancetta from the pan with a slotted spoon and set aside.

Add the chestnuts and sugar, tossing in the pan, then pour in the stock and simmer to reduce the amount of liquid by half.

Add the sprouts and pancetta back to the pan and warm through to serve.