

## Crispy Honey Roasted Brussels Sprouts with Smoky Bacon

If you think you don't like Brussels sprouts, this recipe might just change your mind. These



OVEN  
**400°F**

TIME  
**10 min**

METHOD  
**Air fryer**

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### INGREDIENTS

For the Brussels Sprouts:

1 lb Brussels sprouts, trimmed and halved

2 tbsp olive oil

1 tbsp honey

$\frac{1}{2}$  tsp salt

$\frac{1}{4}$  tsp black pepper

For the Bacon:

4 slices thick-cut bacon, chopped

### DIRECTIONS

1. **Prep the Oven & Pan:** Preheat oven to 400°F (200°C). Line a baking sheet with foil or parchment for easy cleanup.
2. **Prepare the Brussels Sprouts:** In a bowl, toss halved Brussels sprouts with olive oil, honey, salt, and black pepper until evenly coated.
3. **Roast:** Spread the Brussels sprouts cut-side down on the baking sheet. Roast for 20-25 minutes, flipping once halfway, until golden and caramelized.
4. **Cook the Bacon:** While the sprouts roast, cook chopped bacon in a skillet over medium heat until crispy. Drain on a paper towel-lined plate.
5. **Combine & Finish:** Once the sprouts are tender and crisped, remove from the oven. Toss with the cooked bacon and an optional extra drizzle of honey for even more glaze.
6. **Serve:** Serve warm as a side dish or appetizer. Garnish with a squeeze of lemon or a sprinkle of fresh thyme for a gourmet finish.

### TIPS FOR SUCCESS

Cut sprouts evenly for uniform cooking-halve any large ones again.

Roast cut-side down to maximize caramelization.

Don't overcrowd the pan -space the sprouts out for crispy edges.

Drizzle honey after roasting if you want an extra layer of sticky sweetness.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/brussels-sprouts-with-smoky-bacon/>