

## Brussels Sprouts Gratin - Golden, Cheesy, and Surprisingly Addictive

Golden, creamy, and loaded with flavor, this



**OVEN**  
**400°F**

**TIME**  
**15 min**

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**SAVE**  
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### INGREDIENTS

2 tablespoons unsalted butter, cut into pieces  
(plus more for greasing)

8 oz turkey or beef bacon, cooked and chopped

1 pound Brussels sprouts, trimmed

Pinch of red pepper flakes (optional)

Salt and freshly ground black pepper, to taste

$\frac{1}{2}$  cup heavy cream

$\frac{1}{2}$  cup grated white cheddar cheese

$\frac{1}{2}$  cup breadcrumbs

Optional Swaps and Tips:

**Cheese:** Try Gruyère, Parmesan, or mozzarella for different flavor profiles.

**Breadcrumbs:** Panko gives an extra-crispy top; seasoned ones add a flavor boost.

**Add-ins:** Stir in a few sautéed mushrooms or caramelized onions for more depth.

**No bacon?** Use smoked paprika or a dash of liquid smoke for a similar vibe.

Instructions:

1. Prep the Oven and Dish:

Preheat oven to 400°F (200°C).

Lightly grease a 2-quart baking dish with butter.

2. Cook the Brussels Sprouts:

Bring a pot of salted water to a boil.

Cook Brussels sprouts for 8-10 minutes until tender.

Drain, cool slightly, and coarsely chop.

### 3. Cook the Bacon:

In a skillet, cook turkey or beef bacon until crisp.

Drain on paper towels and chop into small pieces.

### 4. Assemble the Gratin:

Add chopped Brussels sprouts and half the bacon to the baking dish.

Season with salt, pepper, and red pepper flakes (if using).

Pour in heavy cream and sprinkle with cheese.

Top with the remaining bacon and breadcrumbs.

Dot the top with butter pieces.

### 5. Bake:

Bake for 15 minutes, or until bubbling and golden on top.

Let cool slightly before serving.

#### Tips for Success:

Don't overcook sprouts in the water-they'll continue softening in the oven.

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3. Cook the Brussels Sprouts: Bring a pot of salted water to a boil.
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5. Drain, cool slightly, and coarsely chop.
6. Cook the Bacon: In a skillet, cook turkey or beef bacon until crisp.
7. Drain on paper towels and chop into small pieces.
8. Assemble the Gratin: Add chopped Brussels sprouts and half the bacon to the baking dish.
9. Season with salt, pepper, and red pepper flakes (if using).
10. Pour in heavy cream and sprinkle with cheese.
11. Top with the remaining bacon and breadcrumbs.
12. Dot the top with butter pieces.
13. Bake: Bake for 15 minutes, or until bubbling and golden on top.
14. Let cool slightly before serving.
15. Tips for Success: Don't overcook sprouts in the water-they'll continue softening in the oven.
16. Use a shallow baking dish to get maximum golden crust.
17. Let it rest a few minutes before serving-it sets up and cuts cleanly.
18. Serving Suggestions and Pairings: This gratin works great with:
19. Easy : Cheesy Chicken Sliders for a full comfort plate
20. Sheet : Pan Quesadillas for a casual, cheesy spread

21. Beer : Cheese Dip for a party-ready starter
22. A roasted chicken, grilled sausages, or holiday ham
23. Make-Ahead and Leftovers: Make-Ahead: Assemble and refrigerate (unbaked) up to 24 hours in advance.
24. Reheat: Cover with foil and warm in the oven at 325°F until heated through.
25. Store: Leftovers keep well in the fridge for up to 3 days.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/brussels-sprouts-gratin-golden-cheesy-and-surprisingly-addictive/>