

Honey-Glazed Roasted Brussels Sprouts with Bacon: Sweet, Savory & Crispy!

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OVEN
425°F

TIME
20-25 min

BEST BACON
Thin-cut

PRINT
Recipe Card

INGREDIENTS

to create this fantastic sweet and savory side dish:

For the Brussels Sprouts: 1 pound Brussels sprouts, trimmed and halved 2 tablespoons olive oil 1 tablespoon honey 1/2 teaspoon salt 1/4 teaspoon black pepper:

For the Bacon: 6 slices thick-cut bacon, cut into 1-inch pieces:

For the Glaze: 1/4 cup maple syrup 1 tablespoon Dijon mustard 1 tablespoon balsamic vinegar 1/4 teaspoon red pepper flakes (optional):

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven:
3. Preheat your oven to 425°F (220°C). This high heat is essential for getting those Brussels sprouts tender on the inside and crispy on the outside.
4. Prepare : Brussels Sprouts:
5. In a large bowl, combine the trimmed and halved Brussels sprouts with the olive oil, honey, 1/2 teaspoon salt, and 1/4 teaspoon black pepper. Toss well to ensure the Brussels sprouts are evenly coated. Spread them out in a single layer on a large baking sheet. Do not overcrowd the pan; use two sheets if necessary.
6. Prepare : Bacon:
7. Place the cut bacon pieces on a separate baking sheet. Spreading them out in a single layer allows them to crisp up evenly.
8. Roast : Initial:
9. Place both baking sheets (Brussels sprouts and bacon) in the preheated oven. Roast for 20-25 minutes, or until the Brussels sprouts are tender-crisp and lightly caramelized, and the bacon is crispy. The bacon will likely be done before the Brussels sprouts; remove it and set aside if it crisps up earlier.
10. Make the : Glaze:
11. While the : Brussels sprouts finish roasting, prepare the glaze. In a small saucepan, combine the maple syrup, Dijon mustard, balsamic vinegar, and red pepper flakes (if using). Bring to a gentle simmer over medium-low heat, stirring constantly, until the glaze thickens slightly, about 3-5 minutes. Remove from

heat.

12. Combine & : Glaze:
13. Once the : Brussels sprouts are tender and lightly charred, remove them from the oven. Add the crispy cooked bacon pieces to the baking sheet with the Brussels sprouts. Pour the prepared glaze over the Brussels sprouts and bacon. Toss gently to coat everything evenly.
14. Transfer to a serving dish and serve hot. Enjoy this delightful sweet and savory side dish!

SWAPS & NOTES

Brussels Sprouts: Choose firm, bright green Brussels sprouts.

If they are very large, you might want to quarter them for more even cooking.

Bacon: Thick-cut bacon renders beautifully and provides great texture.

You can use thin-cut bacon, but it will cook faster, so adjust accordingly.

TIPS FOR SUCCESS

Don't Overcrowd the Pan: For crispy Brussels sprouts and bacon, ensure they are spread in a single layer on the baking sheets.

Crowding leads to steaming, not roasting/crisping.

Trim & Halve Properly: Trim off the tough end of the Brussels sprout and halve them.

If they are very large, quartering them exposes more surface area for roasting.

