



# no more white bread

## **Shredded Brussels sprouts**

**4-6 servings**

### **Ingredients**

2 lbs. Brussels sprouts  
3 slices bacon, ¼" dice  
½ C hazelnuts, shelled and skins removed  
1 t salt  
½ t finely ground pepper

### **Directions**

Trim stems off of Brussels sprouts, taking care to remove any browned leaves.

Slice into very thin slices using a sharp knife, or if you have a food processor run them through with the slicing disc.

Separate the slices into shreds.

Heat a 12" sauté pan and cook the bacon until crisp. Remove using a slotted spoon, reserving the bacon fat in the pan.

Heat the bacon fat and place Brussels sprouts in pan.

Toss well and cook through, approximately 3-5 minutes.

Toss bacon and hazelnuts in, season with salt and pepper, and serve.

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