

BRUSSEL SPROUTS WITH RADICCHIO AND PANCETTA

SERVES 8-10 Adapted from Williams Sonoma

In a large skillet, cook the pancetta over medium heat until crispy and golden brown. Transfer the pancetta to a paper towel. Remove the fat from the pan and wipe with a paper towel.

In the same skillet, warm the olive oil over medium heat and add the Brussels sprouts. Cook for 2-3 min. Add the radicchio and salt and cook for 2-3 min. Stir in the chicken broth and continue to cook until the Brussels sprouts are just tender, approx 5 min. Stir in the pancetta, and season with salt and pepper.

DEEDEE'S NOTES:

- Recipe may be prepped earlier in the day.
- For slicing Brussels sprouts, Liz suggests using the slicing blade in the food processor.

INGREDIENTS

2 lbs Brussels sprouts, shredded or sliced

8 oz pancetta, diced or sliced

3 tbsp olive oil

1 head of radicchio, trimmed and chopped

Salt

¼-½ cup chicken broth

Pepper