



Recipe

CHRISTMAS

Serves: 8

Takes: 30mins

SPROUTS WITH BACON AND CREAM

- 600g trimmed sprouts
- A knob of butter
- 1tbsp olive oil
- 1 garlic clove, chopped
- 200g smoky bacon bits
- 30g flaked almonds
- 200ml double cream
- splash of lemon juice
- Salt and pepper

1. Cook your sprouts first by placing them in a pot of boiling water and simmer for about 10 minutes, then drain and put to one side.

2. In another large pan, heat the butter and oil together until hot and then add the bacon bits, garlic and flaked almonds and stir until browned and crispy.

3. Add the sprouts and continue stirring for a couple of minutes.

4. Take off the heat and allow to cool slightly before stirring in your cream and lemon juice. Return to the heat and cook over a lower heat until the cream has reduced slightly. Salt and pepper to taste and then serve.