Brussels Sprouts with Apples and Candied Walnus

Description

This is a nutty side dish that has lots of flavor and just another way to serve brussel sprouts with a different twist.

Summary

Yield: 0
Source: Pinterest
Prep Time: 20 minutes
Category: Side Dish
Cuisine: American

Ingredients

- 2 tbsp butter
- 2 tbsp olive oil
- 1 lb brussel sprouts, quartered
- 1 tart apple, thinly sliced
- salt and fresh ground pepper, to taste
- 1 tsp fresh rosemary
- Candied Walnuts
- 1 tbsp butter
- 1 tbsp each sugar and pack brown sugar
- 1/4 cup chopped walnuts or sliced almonds

Instructions

. Heat butter and olive oil in a large skillet over medium-low heat

. Add brussel sprouts and apples; season with salt and pepper

. Add rosemary and cook over medium heat, stirring occasionally, for 8 minutes, or until tender

Brussels Sprouts with Apples and Candied Walnus

. Prepare walnuts or almonds by melting butter in saucepan

. Add sugars and stir until incorporated, add walnuts or almonds and continue to stir around for about 2 minutes

. Remove from heat and set aside

. Remove brussel sprouts and apples from heat and let cool for 2 minutes

. Spoon salad onto plate and garnish with candied nuts

. Serve immediately while hot