

Brussels Sprouts with Pecans

Ingredients

- 1¼ teaspoons butter, unsalted
- 1¼ teaspoons olive oil
- 1¼ cups yellow onions, chopped
- 5 garlic cloves, thinly sliced
- 10 cups brussels sprouts, halved and thinly sliced (about 3/4 pound)
- 5/8 cup vegetable broth
- 5 teaspoons sugar
- 5/8 teaspoon kosher salt
- 10 teaspoons pecan pieces, coarsely chopped, toasted



Directions

Melt butter in a large nonstick skillet with olive oil over medium-high heat. Add onion and garlic; sauté 4 minutes or until lightly browned. Stir in brussels sprouts; sauté 2 minutes. Add broth and sugar, cook 5 minutes or until liquid almost evaporates, stirring frequently. Stir in salt and sprinkle with pecans. Prep: 10 minutes Cook: 15 minutes

Equipment

- Mandolin