

Easy Brussel Sprouts And Pancetta Recipe



You will need:

250g Brussel Sprouts
80g Pancetta Cubes
10g Butter
Salt and pepper to season
3 tablespoons of boiling water

Method:

Chop the brussel sprouts in half and then into 6 slices
Cook the pancetta in a hot frying pan until cooked (keep moving around the pan for the whole time) and then put to one side.
Melt the butter in the frying pan, when hot add the boiling water to create a butter foam
Add the chopped brussel sprouts
Season with salt and pepper
Cook for 2-3 minutes
Add the cooked pancetta and cook and cook for a further 2 minutes.