

Caesar Brussels Sprouts

With bacon bits



4 servings



15 minutes

INGREDIENTS

- 9 oz. Shaved Brussel Sprouts
- 2 Tablespoons Oil
- Vegan Coconut Bacon Bits
- 2 Tablespoon Vegan Cesar Dressing
- Garlic Powder
- Onion Powder
- ¼ Teaspoon Sea Salt
- Black Pepper

DIRECTIONS

1. Wash the Brussel sprouts and drain using a colander.
2. Heat the sauté pan to low to medium heat and add oil.
3. Add Brussel sprouts and mix with a spoon.
4. Add desired amount of seasonings.
5. Mix the sprouts and cook for 5 minutes.
6. Place sauté pan in the broiler for 8 minutes.
7. Remove from the broiler and sprinkle in bacon bits and cesar dressing.
8. serve and enjoy.

Notes:

The broiler will be used. Set your broiler to preheat if you have to preheat your broiler when you wash your sprouts.



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