



Fossil Farms Roasted Brussel Sprouts with Mangalitsa Pancetta and Toasted Walnuts

Ingredients

4 slices [Fossil Farms Mangalitsa Pancetta](#), roughly chopped
1 lb. Brussel sprouts, cut in half and stem removed
½ cup walnuts, roughly chopped
2 tbsp. brown sugar
Kosher Salt and pepper, as needed

Directions

Mix the walnuts with the brown sugar and a pinch of salt. Toast in the oven at 350 degrees for 8 minutes or until the nuts are brown.

Cook the pancetta in a large cast iron pan. Remove from the pan and let drain on a paper towel. Reserve the fat.

In a large mixing bowl, toss the Brussel sprouts in 2 or 3 tablespoons of the pancetta fat, until thoroughly coated. Season with salt and pepper and place on a large sheet pan. Distribute evenly so the Brussel sprouts do not overlap or touch. Cook at 425 degrees for 12-15 minutes, or until they are slightly brown and al dente. Finish by tossing with toasted walnuts and serve.