



RECIPE OF THE MONTH

RECIPE FOR: RANCH BRUSSELS SPROUTS

INGREDIENTS:

3 ¼ LBS SLICED BRUSSELS SPROUTS (LENGTHWISE 1/8" THICK)

2 TBSP EXTRA VIRGIN OLIVE OIL

1 TBSP RANCH SEASONING & DRESSING MIX

SEA SALT

3 OZ REAL BACON BITS

¼ CUP PREPARED RANCH DRESSING

DIRECTIONS:

1. PREHEAT OVEN TO 425 DEGREES
2. TOSS BRUSSELS SPROUTS WITH OIL, RANCH SEASONING, AND SALT.
3. ARRANGE IN AN EVEN LAYER ON TWO BAKING SHEETS.
4. BAKE 10 MINUTES, STIRING HALFWAY THROUGH. BAKE 8-10 MORE, UNTIL CRISP AND GOLDEN.
5. TRANSFER WARM BRUSSELS SPROUTS INTO A BOWL AND COMBINE WITH BACON BITS
6. SERVE WITH RANCH DRESSING FOR DIPPING.