

Fig Glazed Roasted Brussels Sprouts

Ingredients:

2 pounds	Brussels Sprouts
1 tsp	Salt
1 tsp	Freshly Ground Black Pepper
¼ pound	Salt Pork, cubed (or bacon)
¼ cup	INFUSED Tuscan Herb Olive Oil
1 cup	Pecans, chopped
½ cup	INFUSED Mission Fig Dark Balsamic Vinegar
1	Pomegranate, seeds of (approx. ½ cup)
¼ cup	Parmesan Cheese, shredded



1. Preheat oven to 400°.
2. Toss brussels sprouts with **INFUSED Tuscan Herb Olive Oil**. Season with salt and Pepper and arrange on baking pan with cubed salt pork. (Do not crowd). Bake 15 minutes.
3. Meanwhile, toast pecans in dry skillet on stovetop. Add **INFUSED Mission Fig Dark Balsamic Vinegar** and cook 5 minutes.
4. Drizzle vinegar and pecans over brussels sprouts. Sprinkle pomegranate seeds and parmesan cheese over the top and bake for additional 10 minutes.