



Brussels sprouts au gratin

NIBBLEDISH CONTRIBUTOR

Ingredients

- about 20 Brussels sprouts, washed and cleaned;
- a piece of gorgonzola cheese (quantity depends on personal taste);
- 1 cup of chopped walnuts;
- 1/2 cup of fine breadcrumbs;
- olive oil;
- salt and pepper.

Instructions

Boil in salt water or steam the Brussels sprouts until they are tender.

Grease a pan with a layer of olive oil and dust it with breadcrumbs.

Strain the cooked Brussels sprouts and spread them around the pan.

In a bowl, mix the breadcrumbs with olive oil, salt, pepper and the chopped walnuts.

Cut the gorgonzola cheese in little cubs and arrange them on the Brussels sprouts and sprinkle the crumb mixture on top.

Put it into a hot oven to cook au gratin.
