



linguine with brussels sprout

NIBBLEDISH CONTRIBUTOR

Ingredients

2 X handful brussels sprouts, halved, cored, and thinly sliced
1 X clove garlic smashed and minced
2 X slices bacon cut into small pieces (though prosciutto is always better)
1 X serving linguine cooked with some starchy water reserved
olive oil
kosher salt
freshly ground black pepper
lemon for garnish

Instructions

while pasta water is on fire prep ingredients and begin:

cook bacon making sure to leave soft but still colorful. remove bacon and pour off excess fat.

add a bit, maybe 1/4 tbs oil, then add garlic. cook till fragrant. (tilt pan and cook garlic in pool of oil so it does not burn)

add brussels sprouts, salt, pepper. cook down.

add pasta to water

when pasta is al dente, return bacon, pasta, and just enough starch water to brussels sprouts.

toss to coat and heat through.

plate and garnish with lemon and additional fresh pepper
