

MARLEY SPOON



Roasted Brussels Sprouts,

Broccoli and Bacon.



20-30min



2 Portions

We are so happy that Brussels sprouts are making a comeback and we've combined it with perfect partners in this delicious side dish. The saltiness of the bacon and feta, the toasty hazelnuts, the roasted garlic dressing and floral tarragon take this humble vegetable to the next level.

What we send

- feta ⁷
- Brussels sprouts
- tarragon
- hazelnuts ¹⁵
- garlic
- bacon
- broccoli

What you'll require

- olive oil
- salt and pepper
- white wine vinegar ¹⁷

Utensils

- baking paper
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Milk (7), Tree Nuts (15), Sulphites (17).
May contain traces of other allergens.

Nutrition per serving

Energy 690.0kcal, Fat 49.7g, Proteins 39.5g, Carbs 13.4g



1. Prepare vegetables

Preheat oven to 220C. Trim and halve the **brussels sprouts**. Cut the **broccoli**, including the stems into bite-size pieces.



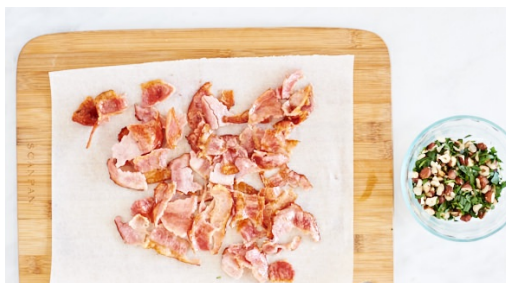
2. Prepare tray

Line two oven trays with baking paper. Place the **broccoli, brussels sprouts** and **unpeeled garlic clove** onto one tray. Drizzle with **oil**, season with **salt and pepper** and toss to coat. Place the **bacon** on the second tray.



3. Roast ingredients

Place the trays in the oven and roast for 18-20 mins or until golden and cooked.



4. Prepare garnish

Meanwhile, coarsely chop the **hazelnuts** and **tarragon** leaves and combine in a bowl. Coarsely slice the **bacon** or crumble into large bits.



5. Make dressing

Squeeze the flesh from the **garlic** clove into a bowl with 1 tbs **oil** and 2 tsp **white wine vinegar** and season with **salt and pepper**. Whisk to combine.



6. Get ready to serve

Transfer the **brussels sprouts mixture** to a large serving bowl and break the **feta** into large pieces over the top. Scatter over the **hazelnut and tarragon mixture** and drizzle with **garlic dressing**.