

Roasted chestnuts & Brussels sprouts with bacon & parmesan



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Preparation 30 mins | Cooking 50 mins | Serves 4-6 as a side dish

400g plump chestnuts*
700g small Brussels sprouts, trimmed and quartered
125g smoked shortcut bacon, roughly chopped
2 tbs extra virgin olive oil
2 garlic cloves, finely chopped
1 tsp finely grated lemon zest
grated parmesan, to serve

STEP 1 Preheat oven to 200°C/180°C fan-forced. Using a small sharp knife, cut a shallow cross into the flat side of the chestnut shells. Place into a heavy-based roasting pan. Roast for 20 minutes or until shells split open and chestnuts are tender. Transfer chestnuts onto a clean tea-towel, wrap and set aside for 10 minutes.

STEP 2 Place Brussels sprouts and bacon into the roasting pan. Combine oil, garlic and lemon zest in a bowl and mix to combine. Drizzle oil mixture over Brussels sprouts and bacon. Toss to combine. Roast, tossing once, for 25-30 minutes until Brussel sprouts are tender and charred around the edges.

STEP 3 While the sprouts are cooking, peel the chestnuts then remove the papery skin.

STEP 4 Toss the chestnuts through the Brussels sprout mixture and roast for 5 minutes. Serve with grated parmesan.

**For ease, look for easy to peel chestnuts.*