

Spaghetti with Roasted Brussels Sprouts & Bacon

It's not spring yet! There's still plenty of time for cozy comfort food. Brussels sprout tossed with bacon and spaghetti is a cozy but easy weeknight meal. Enjoy!

Serves 4

Olive oil

About 4 ounces thick-cut bacon, chopped

About 8 ounces Brussels sprouts, trimmed and quartered

1/4-1/2 cup chicken broth

About 1/4 onion, finely chopped

1 clove garlic, minced

1/2 teaspoon thyme

Kosher salt and freshly ground pepper to taste

8-12 ounces spaghetti

1-2 tablespoons apple cider vinegar

About 1/4 cup chopped walnuts, toasted

Parmigiano-Reggiano cheese, grated

Preheat oven to 375 degrees.

Lightly coat a large oven-proof skillet with olive oil and heat over medium. Add the bacon and cook until crisp. Transfer the bacon to a paper towel and reserve.

Add the Brussels sprouts to the skillet and toss to coat. Add the chicken broth and roast the Brussels sprouts at 375 degrees for 10 minutes.

Add the onion and garlic, sprinkle with thyme, season with salt and pepper and toss to combine. Stirring a few times, continue roasting the vegetables until tender and lightly browned, 20-30 minutes.

Meanwhile, cook the spaghetti according to package directions less 1 minute. Reserving about 1/2 cup of the pasta water, drain the pasta.

Add the spaghetti and bacon to the Brussels sprouts plus some pasta water, drizzle with vinegar and toss to combine. Cover and simmer on medium for 1-2 minutes.

Transfer the pasta to a large platter or individual shallow bowls, sprinkle with walnuts and grated Parmigiano-Reggiano cheese and serve.