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Pear and Brussel Sprouts Hash with SLOMIXX® All-Purpose Seasoning



Ingredients

- 5 slices thick cut bacon, cut into ½-inch pieces
- 2 lbs. Brussels sprouts, trimmed and halved
- 2 tbsp. olive oil
- SLOMIXX® Seasoning
- 2 ripe Bartlett pears, large dice
- 3-4 sprigs fresh thyme, leaves only, rough chopped



Directions

1. Pre-heat oven to 375°F
2. Place bacon pieces in a sauté pan over medium heat
3. Cook, stirring often, until most of the fat has been rendered out and bacon is crispy
4. Place Brussels sprouts on a sheet pan
5. Drizzle with olive oil, sprinkle with SLOMIXX® Seasoning
6. Toss to coat
7. Bake 22-24 minutes, stir once during cooking
8. Add diced pear, and thyme, and toss together
9. Return hash to oven for 4-5 minutes to warm pears