



Brussels Sprouts Gratin

Prep time: 15 minutes | Cook time: 10 minutes | Total time: 30 minutes

Servings: 8 cups

Allergens: May contain - wheat, soy, egg, milk and tree nuts.

Ingredients

- 2 lbs **Savor lightly roasted Brussels sprouts**
- 1/4 lb **Savor sliced caramelized onions**
- 2 tbsp **Savor extra virgin olive oil**
- 24 oz **Prepared alfredo sauce**
- 1/4 lb **Baby bella mushrooms, sliced**
- 1/4 lb **Thick cut applewood smoked bacon, cooked and chopped**
- 1 cup **Coarse panko bread crumbs**
- 1/2 cup **Grated Gruyere cheese**
- 1 tbsp **Chopped garlic**
- 1/2 tbsp **Salt**
- 1/2 tbsp **Black pepper**

Directions

1. Heat oven to 425 degrees.
2. Cook bacon in oven. Drain and chop into 1/4 inch size pieces.
3. In a large stainless steel bowl, toss together Brussels sprouts, mushrooms, 4 oz. EVOO, and garlic.
4. Place mixture on full size sheet pan and roast in pre-heated oven for 12-15 minutes.
5. While Brussels sprouts roast, add cheese and Savor caramelized onions to prepared alfredo sauce.
6. Remove Brussels sprout mixture from oven and evenly distribute in chaffer or half hotel size pans. Distribute chopped bacon evenly over each pan.
7. Ladle alfredo sauce mixture over each pan until Brussels mixture is 90% covered.
8. Combine remaining EVOO and panko in stainless steel bowl.
9. Cover roasted Brussels sprout pans evenly with panko and return to oven and bake for 5-8 minutes until golden brown and product reaches an internal temperature of 165 degrees.

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