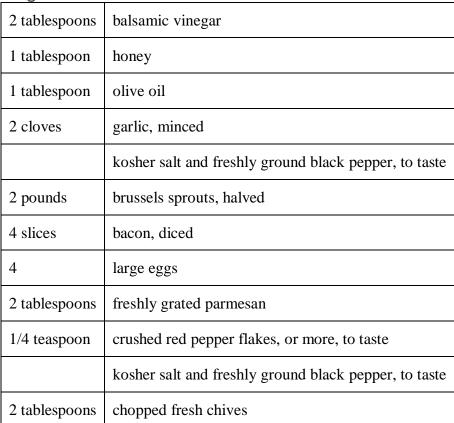
Brussels Sprouts, Eggs and Bacon -from

damndelicious.net

A complete sheet pan breakfast- (or dinner) with eggs, crisp bacon and roasted brussels sprouts! Quick/easy with one pan to clean!

Prep Time: 10 minutes Cook Time: 20 minutes Total Time: 30 minutes





Preheat oven to 400 degrees F. Lightly oil a baking sheet or coat with non stick spray. In a small bowl, whisk together balsamic vinegar, honey, olive oil and garlic; season with salt and pepper, to taste.

Place brussels sprouts and bacon in a single layer onto the prepared baking sheet. Stir in balsamic vinegar mixture.

Place into oven and bake for 10-12 minutes, or until tender.

Remove from oven and create 4 wells, gently cracking the eggs throughout and keeping the yolk intact.

Sprinkle eggs with Parmesan and red pepper flakes; season with salt and pepper, to taste.

Place into oven and bake until the egg whites have set, an additional 7-9 minutes. Serve immediately, garnished with chives, if desired.

