

## Brussels Sprouts, Eggs and Bacon -from

[damndelicious.net](http://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



### Ingredients:

2 tablespoons	balsamic vinegar
1 tablespoon	honey
1 tablespoon	olive oil
2 cloves	garlic, minced
	kosher salt and freshly ground black pepper, to taste
2 pounds	brussels sprouts, halved
4 slices	bacon, diced
4	large eggs
2 tablespoons	freshly grated parmesan
1/4 teaspoon	crushed red pepper flakes, or more, to taste
	kosher salt and freshly ground black pepper, to taste
2 tablespoons	chopped fresh chives

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.