

SAUTÉED BRUSSELS SPROUTS

Ingredients:

3 tbsp olive oil
¾ cup walnut pieces
1 ¼ lb Brussels sprouts
2 tbsp white wine vinegar

Preparation:

Trim off stem end of Brussels sprouts, slice them thinly and separate the rounds as best you can. May be prepared to this point.

Heat oil in skillet over medium heat, add walnut pieces and cook stirring frequently till nicely toasted.

Add sliced Brussels sprouts, 1 tsp salt, ½ tsp pepper and cook, tossing occasionally till just tender - 3-4 minutes.

Stir in the vinegar, toss to combine and serve