
Brussel Sprouts with Pork Belly & Balsamic

INGREDIENTS

- 1 oz Chef's Line Diced Pork Belly
- 4 oz Cross Valley Farms Shaved Brussels
- 1 t Roseli Balsamic Glaze
- ½ t Monarch Cinnamon Maple Sprinkle

PREPARATION

Saute pork belly until browned, add Brussel sprouts.
Saute until softened and lightly browned.
Add Balsamic glaze and Cinnamon Maple Sprinkle.
Serve.



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