

Roasted Brussels Sprouts with Pork Belly & Fried Egg

Servings: 1

INGREDIENTS

- 8 oz Cross Valley Farms® Shaved Brussels Sprouts
- 2 oz Chef's Line® Pork Belly
- 1 ea Glenview Farms® Egg

PREPARATION

Dice the pork belly in ¼" pieces and fry at 350°F till crisp. Toss the Brussels sprouts in extra virgin olive oil and season with sea salt and pepper. Roast in 350°F oven for 15-20 minutes or until well roasted.

Toss with the crispy pork belly till well incorporated. Top with a fried egg and toasted breadcrumbs if you like and serve immediately.

