



AMAZING BRUSSELS SPROUTS

This would make a Brussels Sprouts LOVER out of ANYONE!

I cut the ends off my brussels sprouts, and peeled away any outside leaves. Then, I sliced them very thin. You could use a knuckle buster (grater) if you wanted, but I prefer slicing THEM instead of my knuckles.

In a saute pan, melt about 2 Tablespoons of Coconut oil, (Olive oil if you don't have coconut) and then saute your brussels sprouts. It's OK if they get a little brown - they're better that way.

Before removing them from the heat, add in
1 Tablespoon of Sriracha
3 Tablespoons of Honey
2 Tablespoons of Lime Juice
salt and pepper

Stir to coat, and Voila! You have the best Brussels Sprouts going.
I served these with a half pan seared Chicken breast.

This is my version of a recipe found on Food52.