

## ORECCHIETTE WITH BRUSSELS SPROUTS AND BACON, PARMESAN CREAM SAUCE

### INGREDIENTS

3/4 pound small brussels sprouts, trimmed  
1/2 cup bacon, diced  
2 garlic cloves, minced  
Juice of one lemon  
1/2 cup vegetable or chicken stock  
1 lb. orecchiette pasta  
1/4 cup or more to taste, freshly grated Parmesan cheese  
3 sprigs fresh thyme leaves  
salt and pepper

### DIRECTIONS

Cook orecchiette in a large pot of boiling salted water until al dente. Drain, toss with 1 tablespoon of olive oil to prevent sticking and set aside.

In a large sauté pan, sauté the diced bacon until mostly crispy. Using a slotted spoon, remove the bacon bits, but leave the bacon fat. Add the brussels sprouts and sauté for a couple of minutes until they turn a bright green. Add garlic to the pan and sauté for a minute, then add stock. Add the juice of one lemon. Simmer until the sauce thickens slightly, then season with salt and pepper and add a splash of cream to the pan. Add the bacon to the brussels sprouts and cream sauce, followed by the pasta. Over high heat, toss with sauce until well coated and sprinkle with herbs. Add a splash of olive oil and freshly grated Parmesan cheese. Serve immediately.