



## Brussel Sprouts with Shiitake Mushrooms and Honey Glaze

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*Makes 10 portions*

### **Ingredients:**

3 lbs. Brussels Sprouts  
1 lb. Shiitake Mushrooms – remove the stem and cut in ¼  
4 oz. Olive Oil  
¼ cup Shallots – sliced thin  
4 cloves Garlic – sliced thin  
To taste Salt  
To taste Pepper  
3 tbsp. Honey

### **Directions:**

Trim the bottom of the Brussel sprouts, remove any dead leaves

Bring a pot of salted water to a boil, add the Brussel sprouts and cook until just tender – remove from heat and shock in ice water – drain well

Trim and cut the mushrooms

Heat the oil in a large sauté pan, add the well-drained Brussel sprouts, season with salt and pepper and allow to begin to lightly brown before mixing.

Add the mushrooms, shallots and garlic and toss well to blend.

Continue cooking until the Brussel sprouts are lightly browned and the mushrooms are tender.

Season with salt and pepper.

Place on the serving dish and drizzle with the honey

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