

# Honey Glazed Brussels Sprouts

## **What you will need:**

- 1 Cube Chicken Bouillon
- 1 16 ounce package of frozen brussels sprouts
- ½ pound smoked bacon deiced
- 1 large onion
- 3 tbsp. honey
- 3 tbsp. soy sauce
- 1/2 cup raisins
- 3 tbsp. pine nuts
- 1 tbsp. toasted sesame seeds

## **What to do:**

- Bring a pot of water to a boil. Dissolve bouillon cube in the boiling water. Add brussels sprouts; cook until tender, about 10 minutes. Drain.
- Place bacon in a large skillet and cook over medium high heat, turning occasionally. until evenly browned, about 10 minutes. Transfer bacon to a paper towel-lined plate, leaving bacon drippings in the skillet.
- Cook and stir onion in bacon drippings until transparent and tender, about 10 minutes. Add honey and soy sauce; stir until liquid starts to bubble, 1 to 2 minutes. Stir in brussels sprouts, bacon, raisins, and pine nuts; cook until brussels sprouts are heated through and well coated, 3 to 5 minutes. Garnish with sesame seeds before serving.

Enjoy!