

Roasted Brussels Sprouts with Lemongrass

The following recipe and photography were provided courtesy of [Angkor Cambodian Food](#).

Prep Time: 10 minutes

Cook Time: 15 minutes

Serves 16

Ingredients

- 3 ounces Angkor Lemongrass Paste
- 2 tablespoons cooking oil
- ½ cup pancetta, diced 1/4" (substitute bacon, if desired)
- 2 pounds Brussels sprouts, halved
- 1 tablespoon balsamic vinegar



Instructions

1. Place 13x 18x 1 baking sheet in the oven and set the temperature to 425°F.
2. Mix together lemongrass and oil. Then add the pancetta and mix thoroughly. Add Brussels sprouts and toss gently until evenly coated.
3. When the oven temperature reaches 425°F, remove the baking sheet and pour the Brussels sprout mixture onto the hot baking sheet. Spread into a single layer. Roast for 15-20 minutes. Toss once halfway through. Remove from oven, drizzle immediately with balsamic vinegar, and toss again.
4. Serve as a side with roasted meat.