

Lemon-Glazed Brussels Sprouts

4 Servings (Can be doubled)

1 bag (12 oz.) frozen petite Brussels sprouts

½ cup heavy cream

½ cup water

½ teaspoon kosher salt

1 teaspoon lemon zest

1 tablespoon fresh lemon juice

To a medium or large pan over medium-high heat, add frozen Brussels sprouts, heavy cream, water and salt. Cover pan and cook for about 7 minutes. Remove lid and stir until most of the liquid has evaporated and Brussels sprouts are glazed. Gently stir in lemon zest and juice. (Can be made ahead and reheated in a microwave.)

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