

Jasmine's Brussels Sprouts

allrecipes.com



Rated: ★★★★★

Submitted By: jade

Photo By: GreedyGretchen

Prep Time: 15
Minutes

Cook Time: 20
Minutes

Ready In: 35
Minutes

Servings: 4

"A tasty side dish that combines the flavors of garlic and pancetta with Brussels sprouts."

INGREDIENTS:

3 cups water	8 ounces pancetta bacon, diced
1 pound Brussels sprouts, trimmed	1 teaspoon salt
2 tablespoons olive oil	1 teaspoon ground black pepper
2 cloves garlic, minced	

DIRECTIONS:

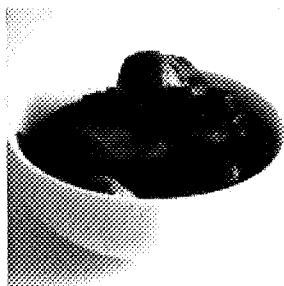
1. Bring the water to a boil in a large saucepan. Add Brussels sprouts, and cook for 5 to 7 minutes. They should still be slightly firm. Drain, and rinse with cold water. Slice the sprouts in half, and set aside.
2. Heat one tablespoon of olive oil in a large skillet over medium-high heat. Add the garlic and pancetta; cook and stir for about 5 minutes, until garlic is lightly browned. Add the remaining olive oil and Brussels sprouts. Reduce the heat to medium and cook, stirring until the sprouts are well coated with the flavor. Season with salt and pepper, and cook for 5 more minutes before serving.

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Quick Brussels and Bacon

allrecipes.com



Rated: ★★★★★

Submitted By: MARNZ01

Photo By: MARNZ01

Prep Time: 15
Minutes

Cook Time: 15
Minutes

Ready In: 30
Minutes
Servings: 6

"Shallots, bacon, and Brussels sprouts are pan-fried together for this quick and delicious side dish for any type of dinner."

INGREDIENTS:

6 slices bacon

1/2 tablespoon olive oil

3 shallots, chopped

1 (16 ounce) package frozen
Brussels sprouts, thawed and
halved

DIRECTIONS:

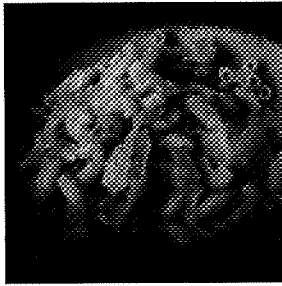
1. Cook the bacon in a large skillet over medium-high heat until crisp; drain on paper towels and crumble.
2. Heat the olive oil in a large skillet over medium-high heat. Cook and stir the onion in the oil until soft; stir in the bacon and cook until bacon is heated through. Add the Brussels sprouts; cook and stir until the sprouts are browned, 7 to 10 minutes.

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Cabbage and Pasta

allrecipes.com



Rated: ★★★★★

Submitted By: Susan Leckrone

Photo By: pommepousse

Prep Time: 15
Minutes

Cook Time: 25
Minutes

Ready In: 40
Minutes
Servings: 6

"Sautéed cabbage tossed with pasta makes an ideal side dish for your favorite meat!"

INGREDIENTS:

1 (12 ounce) package farfalle (bow tie) pasta	1 medium onion, chopped
1 cup butter	3 cloves garlic, minced
1 medium head cabbage, chopped	1/2 teaspoon salt
	1/4 teaspoon pepper

DIRECTIONS:

1. Bring a large pot of lightly salted water to a boil. Add farfalle pasta, and cook for 8 to 10 minutes or until al dente; drain.
2. Melt the butter in a skillet over medium heat. Stir in the cabbage, onion, and garlic, and season with salt and pepper. Cook 15 minutes, or until the cabbage and onion are tender.
3. In a large bowl, toss together the cooked farfalle and the cabbage mixture. Serve warm.

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Pierogies and Cabbage

allrecipes.com



Rated: ★★★★★

Submitted By: MOLSON7

Photo By: Jessica Paige

Prep Time: 15

Minutes

Cook Time: 30

Minutes

Ready In: 45

Minutes

Servings: 8

"A filling and delicious meal of tangy cabbage with potato and cheese filled pierogies. Serve with a tossed green salad, if desired."

INGREDIENTS:

1/2 pound bacon, diced	1 tablespoon and 1 teaspoon
1 small head cabbage, chopped	white wine vinegar
2 large onion, thinly sliced	1 teaspoon white sugar
4 tomatoes, chopped	1 teaspoon salt
2 tablespoons vegetable oil	2 (16 ounce) packages frozen
	potato and cheese filled
	pierogies, thawed

DIRECTIONS:

You have scaled this recipe's ingredients to yield a new amount (8). The directions below still refer to the original recipe yield (4).

1. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, and set aside.
2. Heat bacon drippings over medium heat and stir in cabbage and onion; cover and cook for 10 minutes.
3. Stir in tomatoes, vegetable oil, vinegar, sugar, salt and bacon; cook uncovered for 5 minutes.
4. Meanwhile, prepare pierogies according to package directions; drain. Combine pierogies with cabbage mixture and serve.

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Spinach Bars

allrecipes.com



Rated: ★★★★★

Submitted By: Kim S

Photo By: gapch1026

Prep Time: 15
Minutes

Cook Time: 30
Minutes

Ready In: 45
Minutes

Servings: 12

"Kids eating spinach?! When it's baked into these cheesy squares they'll be asking for more!"

INGREDIENTS:

3 tablespoons butter	1 1/2 teaspoons minced garlic
3 eggs	1/2 cup chopped fresh mushrooms
1 cup milk	1 small onion, chopped
1 cup all-purpose flour	4 cups shredded Cheddar cheese
1 teaspoon salt	1 (10 ounce) package frozen chopped spinach, thawed and drained
1/2 teaspoon ground black pepper	
1 teaspoon baking powder	

DIRECTIONS:

1. Preheat the oven to 350 degrees F (175 degrees C). Melt butter in a 9x13 inch baking dish while the oven preheats.
2. In a large bowl, whisk together the eggs, milk, flour, salt, pepper, baking powder and garlic until well blended. Add the mushrooms, spinach and cheese, and stir to blend evenly. Tip the baking dish to coat with melted butter, then pour the spinach mixture into the pan.
3. Bake for 30 minutes in the preheated oven, until firm and golden. Cut into bars, and serve warm.

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Spinach Appetizers

allrecipes.com



Rated: ★★★★★

Submitted By: DIANE HALL

Photo By: linda2d

Prep Time: 20
Minutes

Cook Time: 20
Minutes

Ready In: 2 Hours
40 Minutes
Servings: 16

"Instead of sausage balls, try these savory spinach treats -- they're great! The recipe was given to me while shopping by a lady at the grocery store. The formed balls may be stored frozen in airtight containers until ready for use."

INGREDIENTS:

1 (10 ounce) package frozen	cheese
chopped spinach, thawed and	1/2 onion, chopped
drained	2 tablespoons melted butter
2 cups dry bread stuffing mix	1/4 cup shredded Cheddar
3 eggs, beaten	cheese
1/4 cup grated Parmesan	

DIRECTIONS:

1. In a large bowl, mix together chopped spinach, dry bread stuffing mix, eggs, Parmesan cheese, onion, butter and Cheddar cheese. Cover and chill in the refrigerator approximately 30 minutes.
2. Drop the mixture by rounded spoonfuls onto a lightly greased large baking sheet. Place baking sheet in the freezer approximately 1 hour.
3. When ready to bake, allow the balls to partially thaw, about 30 minutes.
4. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking sheet.
5. Bake the balls in the preheated oven 20 to 25 minutes, or until lightly browned.

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