



Brussels Sprouts with Chorizo and Honey, Hazelnut and Chilli Dressing

Makes: 2-3

Prep time: 15 minutes

Cook time: 15 minutes

This recipe uses the frying pan accessory for the Jupiter Outback BBQ, which is a fun and healthy way to prepare vegetables on the BBQ. The flavours of this dish are sweet, salty and spicy - a perfect thanksgiving dish for those who love lots of strong flavours.

Ingredients:

500g sprouts

150g cooking chorizo
(around 3 whole sausages)

Juice of 1 orange

3 tablespoons lemon juice
(around 1 lemon's worth)

3 tablespoons honey

2 teaspoons chilli flakes

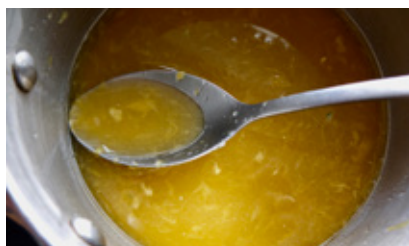
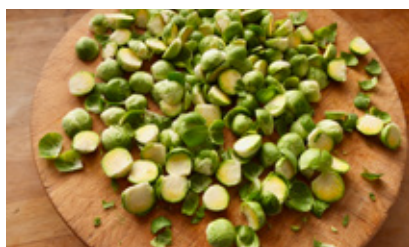
1 teaspoon sea salt

70g toasted hazelnuts, roughly
crushed

A splash of oil, for cooking
the sprouts

Sweet potato mash, to serve

Method:



1. Cut the root end from the sprouts and cut in half. Cook the sprouts for 2 minutes in boiling water then drain and set aside.

2. Combine the orange juice, lemon juice, honey and sea salt in a saucepan.

3. Bring to the boil and reduce by half.

4. Then add the chilli flakes and hazelnuts.

Method Continued:



5. Light the two centre gas burners of the Jupiter Outback BBQ in addition to one of the side burners and set to medium-high heat.

6. Coat the sprouts with a small splash of oil and place into the frying pan on the heat. Place the sausages directly on the lit side of the grill.

7. Cook until the sprouts are soft and the chorizo sausages are warmed through. Slice the chorizo sausages and combine with the sprouts.

8. Pour the sprouts and chorizo over the sweet potato mash and top with the hazelnut dressing and any oil from the sliced chorizo.

