



# Sauteed Shredded Brussels Sprouts

Recipe courtesy of Ina Garten



Total Time:  
15 min  
Prep: 10 min  
Cook: 5 min

Yield:  
6 servings  
Level:  
Easy

Sauteed Shredded Brussels Sprouts

## Ingredients

- ✓ 2 (12-ounce) packages Brussels sprouts, ends and brown leaves trimmed
- ✓ 2 tablespoons unsalted butter
- ✓ 2 tablespoons good olive oil
- ✓ Kosher salt and freshly ground black pepper
- ✓ 1 tablespoon syrupy balsamic vinegar

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## Directions

Place the Brussels sprouts in the feed tube of the food processor fitted with a large slicing disc. (There is no need to core them.) Process the Brussels sprouts until they're all sliced.

Place the butter and olive oil in a large (12-inch) saute pan and heat it over medium heat. Add the sliced Brussels sprouts, 1 1/2 teaspoons salt, and 1/2 teaspoon pepper and saute them, stirring frequently, for about 4 to 5 minutes, until tender but still bright green. Stir in the balsamic vinegar, season to taste, and serve hot.

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