

# Roasted Brussel Sprouts with Crispy Chorizo and Manchego

**Yield:** 2-4 servings

## **Ingredients:**

- 12oz brussel sprouts, trimmed and cut in half
- 1 package Palacios Spanish Chorizo (or an equivalent brand)
- 4oz Manchego cheese, cut into ¼" cubes or
- Neutral oil
- Salt & Black Pepper

## **Equipment:**

- Large cast iron pan
- Small food processor
- Rubber spatula
- Tongs

## **Method:**

1. Preheat oven to 400°F
2. Remove skin from chorizo and cut into small cubes. Grind in food processor until crumbly.
3. In cast iron, heat a small amount of oil on medium-low heat. Add chorizo and cook until rendered and crispy. Remove chorizo bits and reserve on a paper towel-lined plate. Reserve chorizo oil for later.
4. Clean pan out and add fresh oil; heat until oil is hot but not smoking. Add sprouts, cut side down. Allow to sear, undisturbed until sprouts are deep-golden brown in color. Stir, season with salt and pepper and immediately place in oven. Cook until sprouts are just fork tender.
5. While still in pan, toss in chorizo crumbs and Manchego cheese. Stir to combine.
6. Drizzle with reserved chorizo oil and serve immediately.