Brussels Sprouts with Tomato & Peppers



What You'll Need

- 1 Cup quartered brussels sprouts
- 1 Cup of cherry tomatoes, quartered
- 1/3 Red pepper, diced medium
- 1/3 Yellow pepper, diced medium
- Salt and pepper
- Drizzle of olive oil
- ½ Chorizo sausage chopped small
- 1 tsp. Balsamic vinegar
- ½ cup Gruyère cheese

Directions

1. Pre-heat cast iron or oven-ready pan to medium-high heat.
2. Toss quartered brussels sprouts with olive oil, salt, pepper and add to the hot pan.
3. Allow for pieces to get slightly charred before stirring. (approx. 3 minutes) Toss and repeat.
4. Add tomatoes, peppers, Chorizo sausage, and toss.
5. Add balsamic vinegar and toss.
6. Top with Gruyère cheese and place in the pre-heated oven (400°F) for 20 minutes until desired crispy result.