# Brussels Sprouts with Pancetta and Chestnuts

**Serves 8**

# Ingredients

500g Brussels sprouts

Brussels sprouts, trimmed

140g diced pancetta

200g cooked chestnuts, broken into large pieces

1 tbsp light muscovado sugar

200ml vegetable stock

# Method

Boil the sprouts for 3 mins until starting to soften slightly, then drain. Fry the pancetta until crisp, then remove from the pan and set aside. Add the chestnuts and sugar, tossing in the pan, then add the stock and reduce by half. Add the sprouts and pancetta back to the pan and warm through to serve.

From: <http://www.bbcgoodfood.com/recipes/893647/sprouts-with-chestnuts-and-crisp-pancetta>