

Cheesy Bacon Brussel Sprout Casserole Karen Whalen  
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Ingredients

- 2 pounds brussel sprouts, halved (fresh or frozen and thawed)
- 1/2 pound bacon, crumbled
- 1 cup sharp cheddar cheese, grated
- 1 cup fontina cheese, grated
- 1 cup heavy cream
- 2 eggs
- 2 cloves garlic, minced
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon fresh thyme, minced
- kosher salt and freshly ground pepper, to taste

Directions

1. Preheat oven to 400° F.
2. Toss brussel sprouts in olive oil and season generously with salt and pepper. Place them in a large baking dish and roast for 15-20 minutes, or until semi-softened.
3. While brussel sprouts are roasting, cook bacon in a large pan or skillet over medium-high heat until crispy.
4. Drain off fat and add garlic. Cook for 1-2 minutes, or until fragrant, and season with fresh thyme.
5. In a large bowl, whisk together eggs and heavy cream, then stir in cheeses.
6. Remove brussel sprouts from oven and add 3/4 bacon and garlic to the baking dish. Pour cheese mixture over the top and stir everything together, then top with remaining bacon.
7. Reduce oven temperature to 350°, return baking dish to oven and bake for 20-25 minutes, or until cheese is bubbly and just set.
8. Remove from oven and let cool 5 minutes before serving.