

Marcus Wareing's Brussels Sprouts with Pomegranate and Almonds

Ingredients

Serves 6

- 500g Brussels sprouts, outer leaves peeled (use small knife to criss cross the stalk)
- 75g unsalted butter
- ½ pomegranate, seeds removed
- 100g toasted flaked almonds
- Salt and pepper

Method

1. Bring a large pan of salted water to the boil. Add the sprouts and cook for 5 minutes until tender. Now drain.
2. Heat a large frying pan/sauté pan and add the butter. Once melted add the cooked sprouts and season well with salt and pepper – sauté for a couple of minutes until lightly coloured and transfer to a serving bowl.
3. Sprinkle with pomegranate seeds and toasted flaked almonds to serve.

Living
MAGAZINES

TRING • BERKHAMSTED