



# CHEF MATT'S FAVORITE RECIPES

## BIBIMBAP BRUSSELS & BACON

### INGREDIENTS

- 1/4 cup Hoss Soss Bibimbap
- 3 cups raw brussel sprouts, rinsed and halved
- 3 slices bacon (we used turkey bacon)
- 2 hot peppers (optional, we used red Thai chilies!)

### EQUIPMENT

- Knife and cutting board
- Cast iron skillet
- Large spoon for mixing and stirring

### HOW TO MAKE IT

- Preheat oven to 350F.
- Dice bacon into bite-sized pieces.
- Heat skillet to medium heat. Add bacon. Render fat.

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## HOW TO MAKE IT (CONT'D)

- If necessary, drain some fat but leave at least 1 Tbsp of bacon fat in the skillet for cooking.
- Place brussels sprout halves face-side down in bacon fat.
- Flip brussels sprouts over when faces are browned.
- Pour 2 Tbsp of Bibimbap sauce over brussels sprouts. Mix to combine.
- Place skillet in oven to continue cooking for 15 minutes.
- After 15 minutes, turn broiler on and brown the brussels sprouts for 1-2 minutes. Be careful not to burn the brussels sprouts!
- Once browned, remove from oven and top with an additional 2 Tbsp of Bibimbap sauce.
- Serve immediately.