

## **Balsamic Brussel Sprouts & Mushrooms**

### Ingredients:

1 -1/2 pounds small, fresh Brussel sprouts, dried end trimmed, and cut in half  
1/2 pound fresh mushrooms sliced in half  
1/4 cup Mushroom-Sage Infused Olive Oil  
1 medium shallot thinly sliced  
2 Tablespoons Pomegranate, Caramelize Onion or Fig Balsamic Vinegar  
1 teaspoon salt  
Fresh ground pepper to taste

### Directions:

Heat a 12" sauté pan, add the infused olive oil.

Add the shallot and sauté over medium until translucent.

Add the mushrooms and Brussel sprouts and sauté over medium-high heat until the mushrooms and Brussel sprouts begin to caramelize (about 6 minutes).

Add the 2 tablespoons of balsamic vinegar to the pan stirring and scraping to de-glaze it. (Scrape up the browned bits of mushroom and shallot at the bottom while evenly coating the Brussel sprouts).

Season with salt and pepper to taste.

Serve hot.