

Prosciutto Braised Brussel Sprouts

- 2 Tbl Olive Oil
- Prosciutto, 1 oz by weight, chopped up
- Brussel Sprouts, bottoms trimmed off, cut in ½
- 1/2 C Water
- 2/3 Tsp Salt
- Black Pepper, Pinch
- 1 Tsp Sage, minced
- 1 Tsp Thyme, minced
- 1 Tsp Rosemary, minced
- 1/4 C Parmesan
- Zest of 1 Lemon

1. Preheat oven to 375F.
2. In an ovenproof sauté pan, preferably nonstick, sauté the oil and prosciutto together until slightly crispy.
3. Add remaining ingredients EXCEPT CHEESE AND ZEST and shake the pan mix well. Bring to a simmer, and place in oven. Cook until water is gone and the sprouts are just tender. Put back on burner, ensuring that you don't touch the handle except with proper heatproof towels or gloves.
4. Bring to a high heat to slightly brown the sprouts—adding a dash of oil if necessary. Sprinkle in cheese and lemon zest and toss.