

## SEARED BRUSSELS SPROUTS

1 LB OF BRUSSELS SPROUTS  
FRESH CHIVES  
1 LE  
MON

TRIM THE BRUSSELS SPROUTS. SLICE LENGTHWISE IN HALF.

REMOVE THE LEMON RIND WITH A MICROPLANE. SQUEEZE LEMON JUICE INTO A BOWL WITH THE ZEST.

IN A STEEP-SIDED FRYING PAN, HEAT 1 TBSP OF OLIVE OIL AND 1 TBSP OF BUTTER TILL THE BUTTER STARTS TO BROWN.

ADD THE BRUSSELS SPROUTS AND SAUTÉ FOR ABOUT TWO MINUTES, SHAKING THE PAN SO THE BRUSSELS SPROUTS BROWN. SALT AND PEPPER.

POUR IN ½ CUP OF WATER AND 2 TBSPS OF LEMON JUICE. LOWER THE HEAT TO MEDIUM, COVER AND CONTINUE TO COOK FOR ABOUT 3 MORE MINUTES OR UNTIL THE BRUSSELS SPROUTS ARE TENDER BUT STILL FIRM.

DRAIN IN A STRAINER AND PLACE IN A WARMED BOWL. TOSS WITH RESERVED LEMON ZEST AND CHOPPED CHIVES.

SERVES 4