CANDIED BRUSSELS SPROUTS WITH PECANS

Gluten Free, Higher Fiber, Low Carb / Diabetes Friendly, Lower Saturated Fat, Lower Sodium, Vegetarian

Serves: 5 (Serving= 5-6 Brussels sprouts)

Nutrition (per serving)

Calories: 171 Total Carbohydrate: 10 g
Total Fat: 4 g
Dietary Fiber: 3 g

Saturated Fat: 0.5 g Protein: 3 g

Sodium: 50 mg



Ingredients

- 1 (14 ounce) package frozen Brussels sprouts, cooked (microwave or steam)
- 1 teaspoon canola oil

- 2 Tablespoons honey mustard (not the dressing)
- 1 Tablespoon Splenda® brown sugar blend
- 1/4 cup pecans, chopped

Directions

- 1. Place cooked Brussels sprouts and canola oil in a small skillet on medium heat.
- 2. Add honey mustard, Splenda® and pecans and toss until coated.
- 3. Cover and cook for 3-5 minutes stirring occasionally.

