

## **SAUTEED BRUSSELS SPROUTS**

2 lbs. Brussels sprouts, damaged outer leaves removed

¼ cup olive oil

½ cup chicken broth

Salt

1. Slice each Brussels sprout into thin rounds starting with the round end away from the stem and discard the stem end. Separate the rounds into shreds.
2. Heat the oil in large skillet and stir fry the shredded sprouts till partially cooked, about 5 minutes.
3. Add the broth and continue to stir till broth is evaporated and sprouts are done, about 5 minutes. They should not be over cooked and should retain some crispness.