

# SPICY BRUSSEL SPROUTS WITH MINT

Prepared by: Michelle Innes

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2 tablespoons vegetable oil  
½ cup Rice Krispies or other puffed rice cereal  
¼ teaspoon togarashi or cayenne pepper  
Kosher salt  
¼ cup Asian fish sauce  
2 tablespoons water  
2 tablespoons sugar  
1 tablespoon rice vinegar  
1 tablespoon fresh lime juice  
1 small garlic clove, minced  
1 small red chile, minced  
¼ cup chopped cilantro  
2 tablespoons chopped mint  
4 cups roasted or boiled brussels sprouts (about 2 pounds), halved lengthwise

In a large skillet, heat 1 tablespoon of the oil until shimmering. Add the Rice Krispies and togarashi and cook over high heat, stirring, until browned, about 30 seconds. Season with salt. Transfer to a plate and wipe out the skillet.

In a small bowl, combine the fish sauce, water, sugar, rice vinegar, lime juice, garlic and chile and stir until the sugar is dissolved. Add the cilantro and mint.

Add the remaining 1 tablespoon of oil to the skillet and heat until nearly smoking. Add the brussels sprouts; cook over high heat, stirring, until charred in spots and heated through, about 5 minutes. Transfer to a bowl and toss with the vinaigrette. Just before serving, sprinkle the Rice Krispies on top and serve right away.

*Michelle's Notes: These were excellent and I didn't change anything!*

