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Brussel Sprouts with Ham



Ingredients

900g brussels sprouts - trimmed and halved lengthwise
3 tablespoons olive oil
1 onion - sliced
1 cup ham - diced
Salt and pepper to taste

Preparation

1. Boil the brussel sprouts in salted water for a few minutes.
2. In a skillet, cook the onion with olive oil until slightly brown and add the brussel sprouts. Add ham and fry until the vegetables begin to crisp.
3. Then season to taste and serve.
4. Serve immediately. Enjoy!

Cooks Note