



## Brussels Sprout Casserole

### Ingredients

- 1 ½ pounds brussels sprouts, ends trimmed and halved lengthwise
- 2 large shallots, peeled and quartered lengthwise
- 2 cloves garlic, peeled and thinly sliced
- Kosher salt and black pepper
- ¾ cup heavy cream
- 1 cup grated white cheddar cheese
- 1 ½ cups coarse bread crumbs or panko
- 2 T butter

### Directions

- Preheat oven to 400 degrees and butter a 2-quart baking dish
- Bring a large pot of salted water to a boil
- Add Brussels sprouts and cook until tender, 8-10 minutes
- Drain and roughly chop, then add shallots and garlic and toss together well
- Pour cream and scatter cheese over sprouts and toss to coat.
- Place in oven and roast until cream is reduced by about half and sprouts are beginning to brown, another 12 to 15 minutes.
- Scatter bread crumbs over sprouts and return to oven until golden brown and crisp, 5 to 8 minutes.
- Let sit 1 to 2 minutes at room temperature before serving.