

Brussel Sprouts with Pancetta, Chestnuts and Thyme

Ingredients:

- **Brussel sprouts**
- **Pancetta**
- **1 tsp butter**
- **A handful of chestnuts**
- **Thyme**
- **500 ml of water for steaming**
- **Seasoning**

Method:

- **Remove outer leaves from sprouts**
- **Cut sprouts into quarters and set aside**
- **Heat pan**
- **Add pancetta and cook until crispy**
- **Add butter, sprouts, thyme and water**
- **Cover the mixture with foil and steam for 4-5 minutes**
- **Add chestnuts**
- **Season**
- **Serve**

Roasted Spice Parsnips

Ingredients:

- **Parsnips**
- **2 tbsp oil**
- **1 tsp butter**
- **1 tsp cumin**
- **Seasoning**

Method:

- **Peel parsnips and cut into quarters**
- **Remove the core**
- **Place parsnips into a pot and boil for five minutes**
- **Toss the parsnips in oil, cumin and seasoning**
- **Roast parsnips in a preheated oven at 180° C for approx 25 minutes (or until tender)**
- **Serve**