



NUTRITION per serving 103g carbohydrates 47g fat 22g protein 1358mg sodium | vegetarian, soy-free, shellfish-free

Calories
899

Prep & Cook Time
60+ min.

Cook Within
7 days

Difficulty
Easy

Spice Level
Not Spicy



HOME CHEF

HOLIDAY SPECIAL (2 SERVINGS SHOWN) Christmas Side Trio

with savory bread pudding, rosemary Brussels sprouts, and mashed sweet potato

IN YOUR BOX

2 fl. oz. Liquid Egg
1 Rosemary Sprig
1 oz. Dried Cranberries
4 fl. oz. Heavy Whipping Cream
1 oz. Goat Cheese Crumbles
1 Mini Baguette
14 oz. Sweet Potato
.9 oz. Butter
4 fl. oz. Orange Juice
6 oz. Brussels Sprouts
½ oz. Pecans

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Cooking Spray
Small Oven-Safe Casserole Dish
Mixing Bowl
Medium Pot
Medium Pan

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BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to 425 degrees
- Thoroughly rinse produce and pat dry
- Prepare a small casserole dish with cooking spray
- Separation is natural when shipping liquid eggs. Shake well before using.

WHILE YOU COOK

- Salt refers to kosher salt in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- Heads Up! Rosemary is used twice. Half is added to bread pudding and remaining is in Brussels sprouts.
- Heads Up! Goat cheese is used twice. Most is added to bread pudding, and 1 tsp. garnishes bread pudding.
- Heads Up! Butter is used twice. $\frac{1}{2}$ is added to sweet potatoes and remaining is in brown butter pecans.

FROM THE CHEF

Watch butter closely as it browns, and let your nose tell you when it's almost ready. Once you smell the toasty, nutty aroma of browned butter, be prepared to transfer it to a small bowl immediately, as residual heat in pan can burn butter.

Did you know...

Rosemary, to our sniffers, has an unmistakable smell of holiday and hearth, but it's more than just the pleasant odor. According to some Spanish stories, the Virgin Mary placed rosemary around the baby Jesus while traveling to Egypt. Thus, the herb was thought to provide happiness around the holidays.



1

Begin the Bread Pudding

Stem and coarsely chop **rosemary**. Add **cranberries** and $\frac{1}{4}$ cup **hot tap water** to a medium mixing bowl. Allow cranberries to sit, 5 minutes. Add **cream**, **liquid egg**, **half the rosemary** (reserve remaining for Brussels sprouts), and **goat cheese** (breaking up with your hands if needed and reserving 1 tsp. for garnish) to bowl containing cranberries. Add $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.



2

Bake the Bread Pudding

Cut **baguette** into $\frac{1}{2}$ " dice. Add **diced bread** to **cream-egg mixture**. Stir and set aside to soften and absorb, 5 minutes. Pour **bread pudding mixture** into prepared small casserole dish. Cover with foil and bake until firm but still slightly jiggly, 20-25 minutes. Remove foil and bake until golden brown, 5-7 minutes. Remove from oven, sprinkle on remaining **goat cheese**, and rest 5 minutes. While bread pudding bakes, make sweet potatoes.



3

Mash the Sweet Potato

Peel and cut **sweet potato** into $\frac{1}{2}$ " dice. Add $\frac{1}{3}$ the **butter** to a medium pot and melt over medium-high heat. Add sweet potato and cook, stirring occasionally, until lightly browned, 2-4 minutes. Add **orange juice** and $\frac{1}{2}$ cup **water** and bring to a boil. Boil 5 minutes, then reduce heat to medium. Cover and cook until tender and $\frac{1}{4}$ cup liquid remains, 7-10 minutes. Remove from burner and mash sweet potato until mostly smooth. If too firm, add water 1 Tbsp. at a time. Season with a pinch of **salt** and **pepper**.



4

Make the Brown Butter Pecans

Trim bottoms off **Brussels sprouts** and halve vertically (quarter if larger than ping pong balls). Add remaining **butter** and **pecans** to a medium pan over medium heat and cook, stirring occasionally, until butter begins to smell "nutty", turn golden, and brown flecks appear, 5-6 minutes. Remove brown butter pecans from pan. Wipe pan clean and reserve.



5

Cook the Brussels Sprouts

Return pan used to cook brown butter pecans to medium heat. Add 1 tsp. **olive oil** and **Brussels sprouts** to hot pan, cut side down. Cook undisturbed until golden brown, 3-5 minutes. Continue cooking, stirring occasionally, until Brussels sprouts are browned and tender, 4-6 minutes. Toss with remaining **rosemary**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Remove from burner.



6

Plate the Dish

Place **rosemary Brussels sprouts** into a serving dish. Add **sweet potatoes** to a serving dish and spoon **brown butter pecans** on top. Serve **bread pudding** in casserole dish it was baked in.