

AIR FRIED BRUSSELS SPROUTS WITH AIOLI

1 (32 oz.) bag fresh Brussels sprouts

2 T. olive oil

Salt and pepper

1/3 cup mayo

2 t. lemon juice

2 garlic cloves, minced

2 strips bacon, chopped

1 t. Dijon mustard

¼ t. thyme

Line air fryer baking sheet with aluminum foil and spray with cooking spray.

Wash Brussels sprouts and trim any ends. Slice each Brussels sprout in half.

Place Brussels sprouts on baking sheet, toss with olive oil, salt, and pepper.

Pop in air fryer at 350 degrees for 30 – 35 minutes.

To make the sauce combine mayo, lemon juice, garlic, bacon, Dijon, and thyme in a small mixing bowl.

When Brussels sprouts are done move to a platter and serve with the dipping sauce.