

## **ROASTED BROCCOLI AND PEARL ONIONS w/ BACON AND HONEY MUSTARD**

2 heads broccoli separated into large florets  
6 oz frozen pearl onions  
4 slices bacon  
1 Tbsp butter, melted  
2 Tbsp olive oil  
1-2 Tbsp olive oil  
1-2 tsp honey  
1 Tbsp dijon mustard  
1 clove garlic, minced  
water (optional)  
salt and pepper

Preheat oven to 400°. In a large bowl, drizzle melted butter and 2 Tbsp olive oil over broccoli and onions; sprinkle with salt and pepper. Place on a greased baking pan and roast until fork-tender, about 25 minutes. Place strips of bacon on baking pan and bake until crisp.

Mix together, remaining 2 Tbsp olive oil, honey, dijon mustard, and minced garlic (if it seems to thick, thin down with a 1-2 tsp of water).

Drizzle honey mustard mixture of broccoli and onions, toss to coat. Season with additional salt and pepper if needed. Top with crumbled bacon.