



# Brussel Sprouts with Dill

SERVES 4

## INGREDIENTS

¼ onion, finely chopped  
400g brussel sprouts, outer leaves removed and trimmed  
½ cup salt reduced beef stock  
1 tbs fresh dill, chopped  
Salt and pepper, to season

## METHOD

1. Combine the brussel sprouts, stock and onion in a saucepan and bring to the boil.
2. Simmer, covered for 5 minutes or until sprouts are nearly tender. Remove cover and simmer until most of the liquid has evaporated. Add the dill and season to taste.

