



Start in your kitchen and *Start Something Priceless™*

# Chef Jonny Rhodes



## Brussels Sprouts and Dry Shrimp (45 minutes – Serves 4)

The shrimp paste in this dish pays homage to Jonny's adoptive Igbo parents who hail from Nigeria, where dried shrimp is a key ingredient in cooking. When combined with soy and fish sauce, it becomes a salty, tangy glaze that complements the earthy brussels sprouts and broccolini, creating a delicious side dish.

**Shopping List:** *Help support small businesses by purchasing your ingredients at your local grocery store or farmers market. In case you can't find uncommon ingredients, we added a hyperlink to help.*

- Broccolini (2 cups) chopped
- Brussels sprouts (1 lb.) trimmed and halved, quartered if large
- [Egusi seeds](#) (2 tbsp.) chopped or sesame seeds (not chopped)
- Extra virgin olive oil (4 tbsp.)
- Fish sauce (1 tsp.)
- Garlic (2 cloves) sliced
- Honey (2 tsp.)
- Rice wine vinegar (1 tbsp.)
- Roasted peanuts (2 tbsp.) chopped
- Fermented shrimp paste (1 tbsp.)
- Soy sauce (1 tbsp.)
- [Urfa pepper flakes](#) or substitute with smoked/hot paprika (1 tsp.)

### INSTRUCTIONS

- 1 Heat 2 tablespoons of olive oil in a large sauce pan set over medium heat. When the oil shimmers, add the chopped roasted peanuts and chopped egusi seeds and cook, stirring continually, until aromatic and slightly browned (about 5 minutes). Remove the peanuts and seeds and place them on a paper towel-lined plate, set aside to drain.
- 2 Pour the remaining 2 tablespoons of olive oil into the pan and add the halved/quartered brussels sprouts, chopped broccolini and sliced garlic. Sauté for 8–10 minutes, until some brussels sprouts begin to brown slightly.
- 3 Add the shrimp paste, soy sauce, rice wine vinegar, honey, fish sauce and urfa pepper and simmer for 3–5 minutes, until the liquid reduces to a glaze and the brussels sprouts are just tender.
- 4 Remove from the heat and stir in the peanuts and egusi. Serve immediately.