

Brussels Sprouts and Chestnuts with Pt. Reyes Original Blue™ Cheese

2 tablespoons olive oil
2 large shallots, halved lengthwise, sliced crosswise
1 pound Brussels sprouts, stem end trimmed, halved lengthwise
1 7.25- to 7.4-ounce jar steamed chestnuts, chopped coarsely
1 cup low-salt chicken broth
1/3 cup whipping cream
3 tablespoons chopped fresh chives
1/2 cup crumbled blue cheese
Salt
Fresh ground black pepper

Heat olive oil in large nonstick skillet over medium-high heat. Add shallots and sauté 1 minute. Add Brussels sprouts and chestnuts. Sprinkle with salt and pepper and sauté 1 minute. Add broth and bring to boil. Reduce heat, cover, and simmer until Brussels sprouts are almost tender, about 5 minutes. Uncover and boil until almost all liquid evaporates, about 4 minutes. Add cream and boil until Brussels sprouts and chestnuts are coated with cream, stirring frequently, about 3 minutes. Mix in chives. Season with salt and a generous amount of fresh ground black pepper. Transfer to bowl. Sprinkle with cheese and serve.

Makes 6 side-dish servings.