

ROASTED BRUSSELS SPROUTS WITH BALSAMIC VINEGAR AND HONEY

Preparation: 10 mins. | Cooking: 30 mins. | Servings: 6

INGREDIENTS

1 1/2 pounds Brussels sprouts, halved, stems and ragged outer leaves removed (If you have some that are very large, cut them into quarters; they should all be approximately the same size)
3 tablespoon extra virgin olive oil
3/4 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1-2 tablespoon balsamic vinegar
1 teaspoon honey



INSTRUCTIONS

Preheat the oven to 425 degrees Fahrenheit and set an oven rack in the middle position. Line a baking sheet with foil. Directly on the baking sheet, toss the Brussels sprouts with 2 tablespoons of oil, the salt and the pepper. Roast, stirring about halfway through, for about 20 min or until golden brown and tender. Drizzle the remaining 1 tablespoon of olive oil, the balsamic vinegar and the honey over the roasted Brussels sprouts. Toss to coat evenly. Lastly, taste and adjust the seasoning if necessary, and then serve.