

Brussels sprouts (roasted)

Yield: 9 ½ cups servings

Ingredients:

2#’s Brussels sprouts (fresh is best, but frozen will work fine)

1 Tbsp. olive oil

½ tsp. salt

.25 tsp. black pepper

Procedure

Preheat oven to 375 degrees. Wash and remove the ends of each sprout, along with any discolored leaves. Place the sprouts into a bowl with the olive oil, salt and pepper. Spread the sprout onto a sheet pan and place into the oven for 12-15 minutes. Larger sprout may take longer to get tender. Edges should get browned. Remove and serve.