

Roasted Brussels Sprouts

Brussels sprouts - the perfect holiday side dish - are simply seasoned with salt, pepper, and olive oil, then slow-roasted in a very hot oven until darkest brown. They are the perfect combination of sweet and salty, and make for perfect snack leftovers straight from the fridge the next day!

Prep Time: 15 Minutes

Cook Time: 45 Minutes

Ready In: 1 Hour

Yields: 6 servings

INGREDIENTS:

1 1/2 pounds Brussels sprouts, ends trimmed and yellow leaves removed
3 tablespoons olive oil
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

DIRECTIONS:

1. Preheat oven to 400 degrees F (205 degrees C).
2. Place trimmed Brussels sprouts, olive oil, kosher salt, and pepper in a large resealable plastic bag. Seal tightly, and shake to coat. Pour onto a baking sheet, and place on center oven rack.
3. Roast in the preheated oven for 30 to 45 minutes, shaking pan every 5 to 7 minutes for even browning. Reduce heat when necessary to prevent burning. Brussels sprouts should be darkest brown, almost black, when done. Adjust seasoning with kosher salt, if necessary. Serve immediately.