



## roasted brussels sprouts

- Rinse brussels sprouts. Remove any bad leaves and trim off ends.
- Toss brussels sprouts with a little olive oil, salt and pepper.
- Roast in 450° oven for 20 to 30 minutes on a metal baking sheet.



## roasted brussels sprouts

- Rinse brussels sprouts. Remove any bad leaves and trim off ends.
- Toss brussels sprouts with a little olive oil, salt and pepper.
- Roast in 450° oven for 20 to 30 minutes on a metal baking sheet.