

# Roasted Brussels Sprouts

Servings : 6

| Amount | Measure     | Ingredient - Preparation Method |
|--------|-------------|---------------------------------|
| 1 1/2  | pounds      | Brussels sprout                 |
| 3      | tablespoons | olive oil                       |
| 3/4    | teaspoon    | kosher salt                     |
| 1/2    | teaspoon    | black pepper                    |

Preheat oven to 400.

Cut off brown end of sprouts and pull off any yellow outer leaves. Mix them in a bowl with the olive oil, salt and pepper. Pour them onto a sheet pan and roast for 35-40 minutes, until crisp on the outside and tender on the inside. Shake pan from time to time. Sprinkle with salt and serve.