

Q Recipe card

NAME OF DISH: BALSAMIC & HONEY BRUSSEL SPROUTS

SERVES: 4

PREP TIME: 5 -10 MINS

COOK TIME: 20 MINS



INGREDIENTS

ZZBS Brussels sprouts, halved

411029 Extra Virgin Olive Oil

252305 Cooking Salt

422050 Chefs Selections Cracked Black Pepper

255203 Balsamic Vinegar

212037 Squeezy Honey

255204 Balsamic Syrup Glaze

DIRECTIONS

Step 1. Preheat oven to 425°F and set an oven rack in the middle position. Line a baking sheet with heavy-duty foil

Step 2. Directly on the prepared baking sheet, toss the Brussels sprouts with 2 tablespoons of the oil, the salt, and the pepper. Roast, stirring once halfway through, until tender and golden brown, about 20 minutes

Step 3. Drizzle the remaining tablespoon of oil, the balsamic syrup glaze and the honey over the roasted Brussels sprouts. Toss to coat evenly. Taste and adjust seasoning, if necessary, then serve