



Balsamic and Honey Brussel Sprouts 6 servings

INGREDIENTS

- 1.5 pounds Brussel sprouts
- 3 Tbsp olive oil
- 3/4 tsp salt (kosher, if available)
- 1/2 tsp black pepper
- 1 Tbsp balsamic vinegar
- 1 tsp honey

DIRECTIONS

1. Preheat oven to 425°F. Remove outer leaves and stems from sprouts. Cut in Half.
2. In a large bowl, toss halved sprouts with 2 Tbsp oil, salt and pepper.
3. Transfer to a baking sheet lined with aluminum foil and spread out evenly.
4. Roast, stirring occasionally to ensure even browning, until tender and caramelized, about 20 minutes.
5. Place sprouts back in bowl. Add remaining oil, vinegar, and honey and toss evenly to coat, then serve.



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This material was funded in part by USDA's Supplemental Nutrition Assistance Program (SNAP). USDA is an equal opportunity provider and employer.