



## 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. Halve, and remove ragged outer leaves and stems from sprouts. In a large bowl, toss sprouts with 2 Tbsp oil, salt and pepper. Transfer to a baking sheet lined with aluminum foil.
2. Roast, stirring occasionally to ensure even browning, until tender and caramelized, about 20 minutes.
3. Place sprouts back in bowl. Add remaining oil, vinegar, and honey and toss evenly to coat, then serve.



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