

## GUASTELLO'S VILLAGE MARKET

# Roasted Brussels Sprouts with Pomegranate Dressing, Dried Cherries, and Toasted Walnuts

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Serves 4

### Ingredients

1 ¼ lb. Brussels sprouts, trimmed and cut into halves lengthwise  
3 tbl. extra virgin olive oil  
Kosher salt  
3 tbl. pomegranate juice  
1 tbl. plus 1 tsp. balsamic vinegar  
1 tbl. plus 1 tsp. honey  
2 tsp. fresh lime juice, plus 4 small lime wedges for serving  
¼ cup coarsely chopped dried cherries  
1 tbl. cold unsalted butter, cut into 4 pieces  
¼ cup toasted chopped walnuts  
2 tbl. very roughly chopped fresh flat-leaf parsley, plus a few sprigs for garnish  
2 tsp. chopped fresh mint

Heat the oven to 475°. In a mixing bowl, toss the Brussels sprouts with the oil and ¾ tsp. salt. Arrange the sprouts in a 9x13 inch baking dish (they will be very snug). Roast, stirring once or twice during cooking, until nicely browned and tender, 25 to 27 minutes. Transfer to a mixing bowl.

Combine the pomegranate juice, balsamic vinegar, honey, and lime juice in a small saucepan. Bring the mixture to a simmer over medium-high heat and simmer gently for 2 to 3 minutes, or until the mixture is reduced by about a third. (It will be a bit more viscous but still loose). Remove the pan from the heat, add the dried cherries and the butter, and stir until the butter is just melted and creamy. (Don't reheat the mixture.)

Pour the sauce over the roasted sprouts and stir gently but thoroughly. Add most of the walnuts and herbs and stir well again. Transfer to a serving dish, garnish with the remaining nuts and herbs, and serve right away with lime wedges for seasoning.

*Credit: [finecooking.com](http://finecooking.com)*