

GUASTELLO'S VILLAGE MARKET

Roasted Brussels Sprouts with Balsamic Vinegar and Honey

Serves 6

Ingredients

1½ pounds Brussels sprouts, halved, stems and ragged outer leaves removed*
3 tablespoons extra virgin olive oil
¾ teaspoon kosher salt
½ teaspoon freshly ground black pepper
1 tablespoon balsamic vinegar
1 teaspoon honey

Instructions:

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

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.

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

*If you have some brussels sprouts that are very large, cut them into quarters. They should all be cut about the same size to ensure even cooking.

Credit: onceuponachef.com