

# Roasted Brussels Sprouts

Preparation time: 15 minutes / Cook time: 30 minutes / Serves 6



## INGREDIENTS

- 1-1/2 pounds FOXY-brand Brussels sprouts
- 2 Tablespoons olive oil
- 1 Tablespoon balsamic vinegar
- 1/2 cup Parmesan cheese, grated
- 1/2 teaspoon ground pepper
- 1/2 teaspoon kosher salt, optional

## PREPARATION

Preheat oven to 425° F. Trim base of FOXY-brand Brussels sprouts, remove any yellowed leaves and cut into quarters or halves. Toss sprouts in a mixing bowl with olive oil and balsamic vinegar.

Use foil or non-stick spray to prepare the bottom of a roasting pan. Spoon sprouts into the pan in a single layer; roast about 30 minutes, turning every 7–8 minutes to brown evenly. Sprouts are done when outside is slightly crisp with golden brown edges and inside is tender.

Return roasted sprouts to mixing bowl and toss with Parmesan cheese, pepper and salt. Serve hot.