

FEATURED RECIPE

Ingredients

- 1 1/2-2 c fresh Brussels sprouts
- 3-4 Tbsp olive oil
- 2 Tbsp balsamic vinegar
- 1 tsp honey
- Salt and black pepper to taste
- Crushed rose pepper



Roasted Brussels Sprouts / serves 4

Brussels sprouts are a great winter vegetable that love the cold weather. According to local farmer, Jen Schuh, they get sweeter as the weather cools making November/December perfect months for these cute, local “baby cabbages”.

Toss Brussels sprouts in 2-3 Tbsp oil and place on large baking sheet. Roast at 450°F for 20-30 minutes until tender and slightly charred. Remove Brussels sprouts from oven and toss with blended olive oil, balsamic vinegar and honey. Place back in oven for 5-10 minutes to caramelize. Season with salt, black pepper and crushed rose pepper and serve.



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