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# Roasted Brussels Sprouts

*Jessica D'Ambrosio, Melissa Gaman, Khallil Hymore and Steve Jackson  
Food Network Magazine - November, 2021*

**2 1/2 pounds Brussels sprouts**  
**3 tablespoons olive oil**  
**1 teaspoon Kosher salt**  
**few grinds pepper**

Trim and halve the Brussels sprouts.

In a bowl, toss the Brussels sprouts with the olive oil, Kosher salt and pepper.

Spread on a rimmed baking sheet.

Roast at 425 degrees until browned and tender, about 30 minutes.

## **Side Dishes**

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*Per Serving (excluding unknown items): 797 Calories; 43g Fat (43.6% calories from fat); 34g Protein; 91g Carbohydrate; 39g Dietary Fiber; 0mg Cholesterol; 2135mg Sodium. Exchanges: 17 Vegetable; 8 Fat.*