

Recipe – Roasted Brussels Sprouts

This basic roasting recipe can be used for an assortment of winter squashes, turnips, carrots, beets, onions, etc

Directions:

Preheat oven to 400 or 425

Toss 1 pound of washed and trimmed Brussels Sprouts in olive oil to coat

Roast for 30 minutes checking for burning and tossing every 10 minutes or so

Season with salt and pepper to taste