

Balsamic Roasted Brussels Sprouts

INGREDIENTS:

- 1 lb. of Brussels sprouts
- 2-3 T Olive oil
- 2-3 T Balsamic vinegar
- Sea salt, to taste
- Freshly ground pepper, to taste

PROCESS:

- Preheat oven to 400 degrees.
- Clean and quarter Brussels sprouts.
- Toss Brussels sprouts with oil and vinegar and spread out into one layer on a baking sheet.
- Sprinkle with salt and pepper.
- Roast for 20-25 minutes until the Brussels sprouts begin to caramelize.
- Cool, serve, and enjoy.