



## Roasted Brussels Sprouts w/ Balsamic Vinegar Recipe

For this recipe we are going to deviate from the norm. We aren't going to list quantities for the ingredients. We want you to trust yourselves and cook from the seat of your pants. Toss it, taste it, and just relax and cook. If you want to do a medley of veggies like those mentioned above, since they all would have different roasting time we suggest that you roast them individually then toss everything together when you are ready to serve.

ingredients:

- 1 1/2 pounds Brussels Sprouts
- 3 tablespoons extra-virgin Olive Oil (don't use the cheap stuff. The tastier the oil, the tastier the dish)
- 1 tablespoon Balsamic Vinegar
- Sea Salt, to taste
- Fresh Cracked Pepper, to taste

directions:

1. Preheat oven to roast at 375°F.

2. Peel the outer, beat-up layers of the brussels sprouts off. Trim the end, then cut brussels sprouts in half.

3. In a large bowl, toss together olive oil, balsamic vinegar, salt and fresh cracked black pepper. Then add the brussels sprouts and toss evenly with the oil mixture.

4. Lightly oil a sheet pan, then spread out the brussels sprouts, cut side down. Roast in oven for 15 min., flip the sprouts to cut side up, then roast for 10-15 minutes more or until gently browned.

4. Serve warm.