

# *Roasted Brussels Sprouts*

These can be squeezed in to any space in the oven shortly before the turkey is finished cooking. If you cook them in a pretty pie dish they can go straight to the table while still hot.

## **INGREDIENTS**

- 1 1/2 pounds Brussels sprouts
- 3 tablespoons good olive oil
- 3/4 teaspoon sea salt
- 1/2 teaspoon freshly ground black pepper

## **DIRECTIONS**

1. Preheat oven to 350 degrees.
2. Cut off the brown ends of the Brussels sprouts and pull off any yellow outer leaves.
3. Mix with the olive oil, salt and pepper in a sheet pan and roast until crisp on the outside and tender on the inside, about 40 minutes. Shake the pan from time to time to brown the sprouts evenly.
4. Serve immediately.