

Asian Style Brussels Sprouts

Ingredients

2 lb Brussels Sprouts (halved)
2 T Olive Oil
1 t Salt
1/4 c Rice Vinegar
1 Ginger (1-inch, grated)
1/4 c Vegetable Oil
3/4 t Soy Sauce
1/4 T Sugar
1/2 t Chili Oil Sauce

Instructions

Heat oven to 400°F. Toss Brussels sprouts with olive oil and salt. Roast for 30-35 minutes, tossing once halfway through, until the Brussels sprouts are deeply charred. Meanwhile, mix rice vinegar, ginger, vegetable oil, soy sauce, sugar, and chili oil sauce for vinaigrette. Toss with roasted Brussels sprouts and serve immediately.