

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
3/4 t Sugar
1/2 t Chili Oil Sauce
1/4 c Cilantro (chopped)

Instructions

1.Heat oven to 400°F. Toss halved brussels sprouts with olive oil and salt. 2.Roast for 30-35 minutes, tossing once halfway through, until the brussels sprouts are deeply charred.
3.Meanwhile, mix rice vinegar, ginger, vegetable oil, soy sauce, sugar, and chili oil sauce in a serving bowl.
4.Add roasted brussels sprouts and mix well. Sprinkle with cilantro on top and serve immediately.