

# Roasted Brussels Sprouts with Lemon

## Ingredients

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2 1/2 lb Brussels Sprouts (trimmed and halved)  
2 clv Garlic (smashed)  
3 T Olive Oil  
6 T Butter (melted)  
1/3 c Bread Crumbs  
3 T Lemon Juice  
1 t Salt  
1/2 t Ground Black Pepper

## Instructions

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1. Heat oven to 425 degrees. Dividing evenly, on 2 rimmed baking sheets, toss the Brussels sprouts, garlic, oil, 1 teaspoon salt, and 1/2 teaspoon pepper. Roast, tossing once, until tender, 15 to 20 minutes.

2. Transfer the Brussels sprouts to a large bowl. Add the butter, bread crumbs, and lemon juice and toss to combine.