

Brussels Sprouts with Balsamic Vinegar and Honey

Ingredients

2 lb Brussels Sprouts (halved or quartered if large)
4 T Olive Oil
1 t Kosher Salt
1/2 t Ground Black Pepper
1 1/2 t Garlic Powder
4 t Balsamic Vinegar
1 1/2 t Honey
1/4 c Parsley (chopped)

Instructions

- 1.Preheat oven to 425 degrees.
- 2.Line a baking sheet with aluminum foil. In a large bowl, toss brussels sprouts with 3 tablespoons olive oil, kosher salt, garlic powder and pepper. Transfer the brussels sprouts to baking sheet and roast, stirring occasionally to ensure even browning, until tender and caramelized, about 20 minutes.
- 3.Place brussels sprouts back in bowl. Add remaining tablespoon olive oil, balsamic vinegar, parsley and honey and toss to coat evenly. Taste and adjust seasoning if necessary, then serve.