

## Roast Lemon and Pepper Brussels Sprouts with Parmesan

### Ingredients

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1 T Sugar  
2 t Olive Oil  
1/2 t Salt  
1/4 c Parsley (chopped)  
2 t Butter (softened)  
1 t Black Pepper  
3/4 t Lemon Zest (grated)  
1/2 oz Parmesan Cheese (shaved)  
2 lb Brussels Sprouts (trimmed and quartered)

### Instructions

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- 1.Preheat oven to 400 degrees.
- 2.Combine first 4 ingredients in a large bowl; toss well. Place Brussels sprouts mixture in a single layer on a jelly-roll pan coated with cooking spray. Bake at 400 degrees for 20 minutes or until edges of Brussels sprouts are lightly browned.
- 3.Combine parsley, butter, pepper, and zest, stirring well. Add butter mixture to Brussels sprouts mixture, and toss well. Sprinkle with cheese.