

## OVEN ROASTED BRUSSELS SPROUTS

- 3 qt fresh Brussels sprouts, cut in half
- 2 tbsp Corto Olive oil
- 1 tbsp Kosher salt
- 1 tsp 1909 Heritage Farms Black pepper

1. Preheat the oven to 400 degrees.
2. In a large mixing bowl toss the brussels sprouts with olive oil, salt, and pepper and mix well.
3. Prepare your sheet pan and spread the brussels sprouts evenly across the pan.
4. Cook for about 15-20 minutes or until fork-tender, remove from the oven and cool before serving.

## ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Sides</a> , <a href="#">To-Go Friendly</a>
<b>Category</b>	<a href="#">Vegan</a> , <a href="#">Vegetarian</a>
<b>Cuisine</b>	<a href="#">Chef Dana</a> , <a href="#">Italian</a>