



GF/LACTOVEG

Balsamic Roasted Brussels Sprouts

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 30 - 45 MIN

Ingredients

- 1 lb Brussels sprouts, halved
- 1 T salt
- 2 T olive oil
- 1/2 t black pepper
- 2 tablespoons balsamic vinegar
- 1/4 cup capers,
- 1/4 c Toasted Hazelnuts
- Kasseri Cheese, for garnish

Directions

1. Preheat oven to 400F
2. Line a 9x13 baking dish with parchment paper.
3. In a medium bowl, mix all ingredients except for capers and cheese.
4. Add mixture to baking dish.
5. Roast for 30 - 45 mins, or until the sprouts turn a deep golden brown.
6. Remove from oven and garnish with cheese and capers