

Roasted Brussels Sprouts with Parmesan

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

These Parmesanroasted Brussels sprouts are delicious Balsamic vinegar adds a punch of flavor while Parmesan provides a melty cheesy finish

Ingredients

- - 1 (16 ounce) package Brussels sprouts
- trimmed and halved - 2 tablespoons olive oil - 1 teaspoon garlic powder - 1 teaspoon ground black pepper - ½ teaspoon salt - 1 tablespoon balsamic vinegar - ¼ cup grated Parmesan cheese - 1 pinch red pepper flakes
- or to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 400 degrees F (200 degrees C). Toss Brussels sprouts with olive oil
2. garlic powder
3. black pepper
4. and salt in a large bowl. Spread evenly in a 9x13-inch baking pan. Dotdash Meredith Food Studios Roast in the preheated oven
5. shaking every 5 minutes
6. until crispy and fork-tender
7. about 20 minutes. Dotdash Meredith Food Studios Stir balsamic vinegar into sprouts
8. then sprinkle with Parmesan. Continue roasting until cheese is melted
9. about 1 minute. Sprinkle with red pepper flakes. Dotdash Meredith Food Studios