

Chef John39s Roasted Brussels Sprouts

Savannah · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

These parboiled and roasted Brussels sprouts make a lovely side dish for your holiday feast I cant think of a main course especially one made from some succulent animal that this wouldnt pair wonderfully with

Ingredients

- - 1 pound Brussels sprouts
- trimmed and halved lengthwise - ½ pound cipollini onions
- stem and root ends trimmed - 2 tablespoons butter - salt and ground black pepper to taste - 1 lemon
- cut into wedges

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Fill a large pot with water and bring to a rolling boil. Cook Brussels sprouts in boiling water for 2 minutes. Use a slotted spoon to remove sprouts to a bowl of ice water to cool. Drain
2. pat dry
3. and set aside. Place onions in boiling water; cook until nearly tender
4. about 10 minutes. Drain
5. then rinse with cold water. Pat dry and set aside. Melt butter in an oven-proof skillet over medium heat. Stir in Brussels sprouts and onions; toss with butter to coat. Stir in salt and black pepper; cook for 2 minutes
6. stirring occasionally. Transfer the skillet to the preheated oven and roast until vegetables are golden and tender
7. 15 to 20 minutes. Garnish with lemon wedges to serve.